



Capstone[®]

anti-caking agents

Capstone[®] anti-caking agents are specifically formulated for affordability, efficiency and longer shelf life in shredded cheese. Ongoing cultivation of the line has allowed our Capstone[®] experts to continue to provide you with the highest quality products.

APPLICATION

- Shredded cheese
- Cubed cheese
- High moisture crumbled cheese

Capstone[®] functional ingredients help food processors mitigate the high cost and price variability of key ingredients. State-of-the-art ingredient technologies assure product integrity and quality.

Capstone's[®] performance is unparalleled! Our anti-caking agents help to inhibit mold and clumping while increasing shelf life. We customize our formulations to meet your exact application needs.

BENEFITS

- Custom tailored to suit your application requirements
- Higher density for efficient throughput, with minimal dust
- Excellent adhesion
- Inhibits mold
- Oxygen scavenging properties to extend shelf life
- Available in organic
- No clumping
- No powdery film (grit) on cheese or package bottom



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