

sonneborn

Cheese waxes

Absolute protection as your cheese ages to perfection.



Sonneborn is a big wheel in the cheese industry. As one of the most experienced cheese wax manufacturers in the world, we customize soft, semihard and hard food-grade waxes in a rainbow of colors to protect Earth's finest cheeses.

Absolute protection. Absolutely Sonneborn.

KEY FEATURES AND BENEFITS

- Provides a protective barrier against diffusion of humidity and mold growth
- Avoids cheese weight-loss or shrinkage
- Optimizes a consistent maturing process
- Improves appearance of cheese

SUPERIOR FORMULATIONS

- Break- and pressure-resistant due to optimal degrees of cohesion, flexibility and elasticity
- Allow fine-tuning of crystallization speed to match the speed of the machine to use equipment at full capacity
- Excellent adhesion
- Highly even and smooth wax-layer surface
- Stable pigment dispersion
- Easy to peel off (if required)

TYPICAL PROPERTIES OF SONNEBORN CHEESE WAXES

Product	Needle Penetration	Color	Dynamic Viscosity	Congealing Point
	ASTM D-1321	ASTM D-1500	ASTM D-445	ASTM D-938
	dmm @ 77°F (25°C)		mPa·s (100°C)	°C
Natural – Low Visc.	45–60	Max 1.5	5–8	58–63
Natural – Mid Visc.	40–55	Max 1.0	7–10	57–62
Natural – Adhesive	40–50	Max 1.0	9.5–11	62–67
Red – Low Visc.	50–65	Red	6–9	58–65
Red – Mid Visc.	40–55	Red	7–10	57–62
Colors Available:*	45–60		5–16	57–67

*Yellow, Light Yellow, Orange, Africa Red, Burgundy Red, Brown and Black

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ABSOLUTE INVENTIVENESS, ABSOLUTE COMPLIANCE

Sonneborn cheese waxes are high-tech formulations of FDA-approved paraffins, microcrystalline waxes and additives. Our experience and knowledge enable us to engineer the most advanced cheese waxes in the world. Regardless of your application method (dipping or spraying), the amount of wax required per cheese or pretreatment technique, Sonneborn can engineer a wide variety of cheese waxes in various colors that are tailor-made for your cheeses, equipment and processes.



ABSOLUTE COMPLIANCE

- ISO 9001 / 14001 / FSSC 22000 certified
- Compliant to FDA requirements CFR 172.886 and 178.3710
- EU Com. Reg. (EC) 1935/2004 for food contact, with migration limits (EU reg. (EC) 10/2011) of $< 10\mu\text{g}/\text{dm}^2$
- EU Com. Reg. (EC) 2023/2006, GMP for food