

High yield cream cheese

100% product

Positioning

When producing cream cheese without separation of the acid whey in the process the combination of Nutrilac® CH-7694 and Nutrilac® CH-6580 is a qualified choice. The protein solutions ensures right standardization to a production where no whey is separated from the product resulting in maximum output. Moreover, adding Nutrilac® results in high quality cream cheese with excellent spreadable texture along with pleasant smooth and creamy mouthfeel.

Nutrilac® advantages in cream cheese

- No more acid whey
- Less milk use
- Simpler processing

Key benefits

- High quality cream cheese for daily use
- Useful as is or in cooking recipes
- Pleasant eating experience



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Clean label

Recipe

Nutrilac® CH-7694	3.50%
Nutrilac® CH-6580	1.20%
Skimmed milk	39.60%
Cream, 38% fat	54.70%
Culture mix	0.40%
Salt, NaCl	0.50%

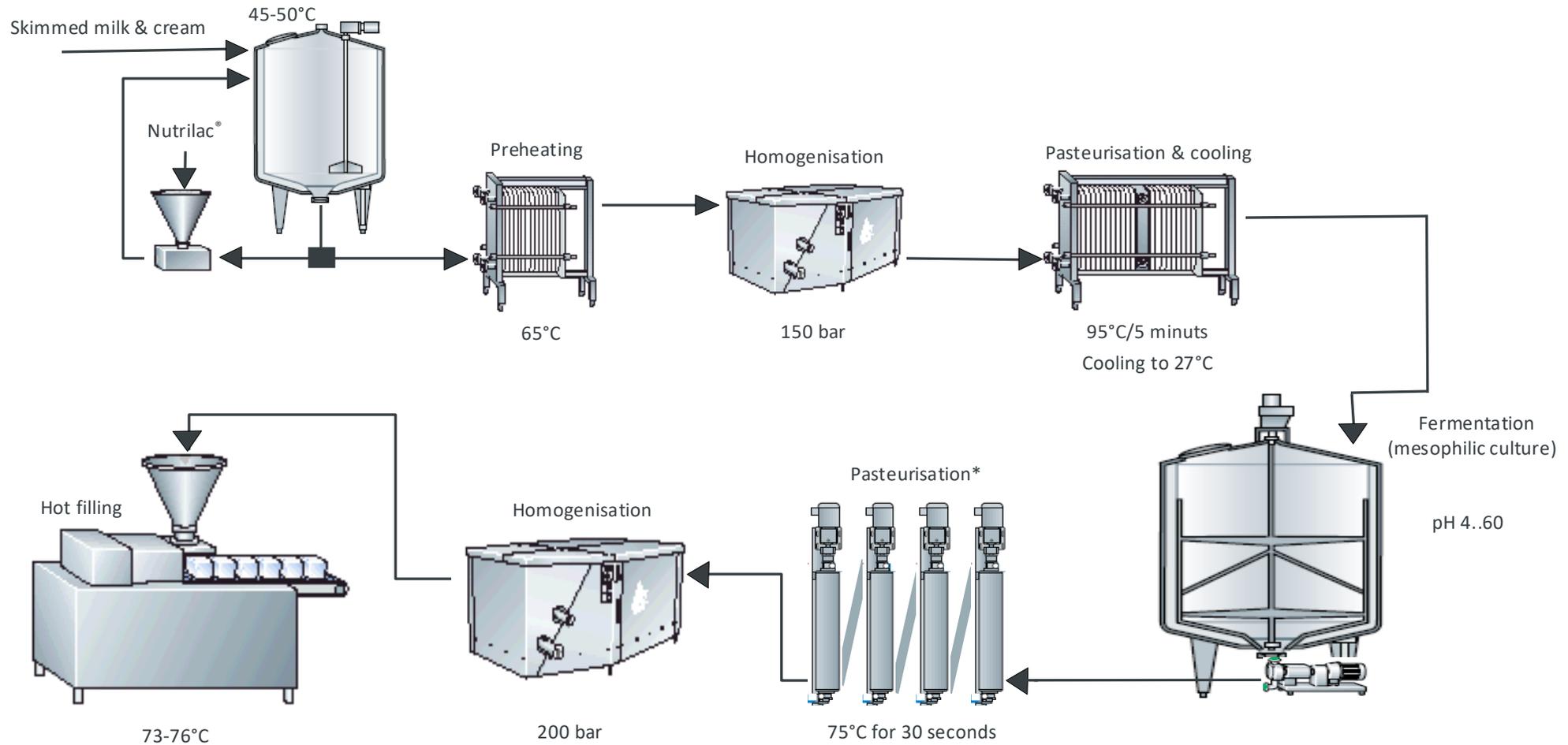
Nutritive values

Protein	6.1%
Carbohydrates	4.3%
Fat	21.0%
Total solids	32.3%
Fat In Dry Matter	65.2%



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Process



*) 2nd pasteurisation step can also be done in batch cookers, tubes or plates.