

# High yield cottage cheese

## Innovative production

### Positioning

By using Nutrilac® YO-8236 you can produce cottage cheese curd in a remarkably simple and fast production way so that you can enter the market of cottage cheese without any advanced equipment investment. Moreover, the cottage cheese production based on Nutrilac® YO-8236 is cost beneficial – You will get 100% yield and thereby no acid whey and handling thereof. The water binding capacity of our protein solution are high which results in an optimal coagulum for cheese curds with a pleasant softness and thereby eating experience. Additional, use thermophilic EPS culture in combination with Nutrilac® YO-8236 results in optimal mild, milky, and clean taste.

### Advantages of using Nutrilac®

- 100% yield
- Simple production line
- Strong water binding ensuring correct coagulum formation

### Key benefits

- Delicious and tasteful product
- Protein rich dessert
- Sustainable choice



# High yield cottage cheese 7.4% protein

## Recipe curd

<b>Nutrillac® YO-8236</b>	<b>6.50%</b>
Skimmed milk	88.78%
Cream, 38% fat	4.70%
Culture YoFlex mild 2.0 (Novonesis)	0.02%

## Recipe dressing

Skimmed milk	64.50%
Cream, 38% fat	31.50%
Potato starch Microlys 54	2.25%
Salt, NaCl	1.75%

## Nutritive values (80% curd, 20% dressing)

Protein	7.4%
Carbohydrates	4.9%
Fat	4.0%
Sodium	0.2%
Total Solids	17.7%



# Process

## 100% yield

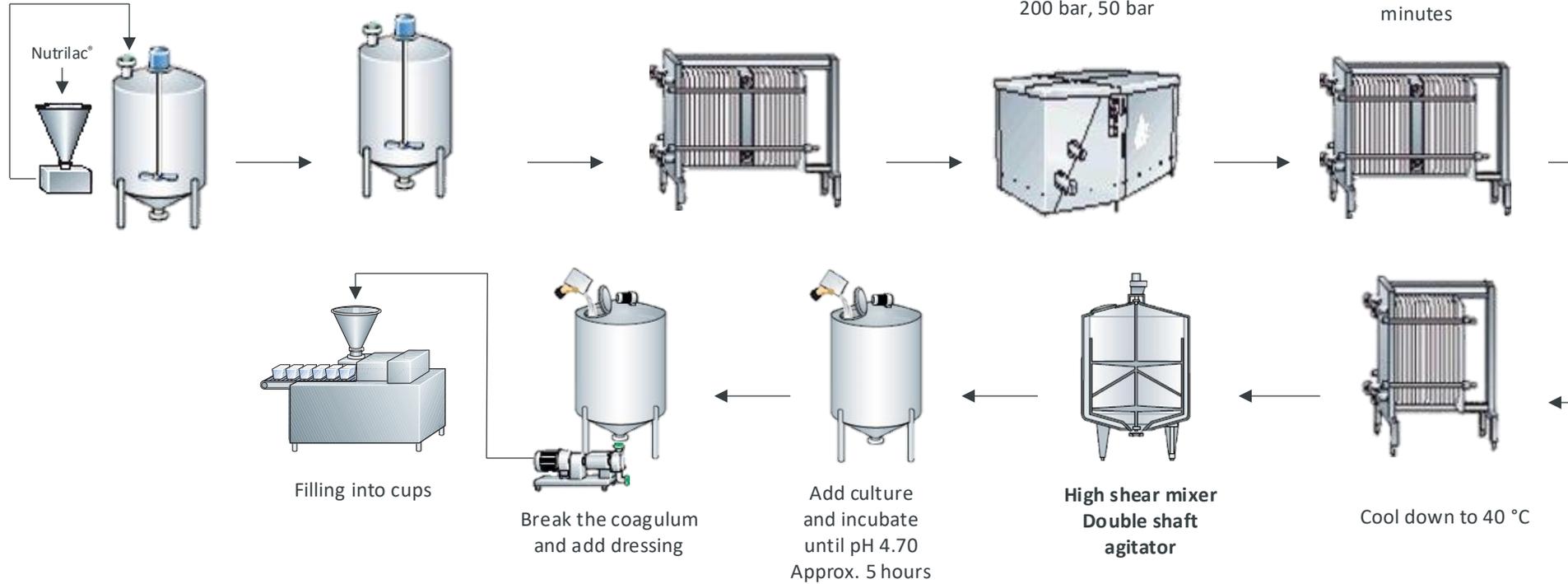
Mix skimmed milk and cream.  
Add Nutrilac®  
Mix until homogeneous mass

Hydrate for 2 hours  
5 °C

Preheat to  
65 °C

2 steps  
homogenisation  
200 bar, 50 bar

Pasteurise at  
95 °C for 5  
minutes



# High yield cottage cheese 10% protein

## Recipe curd

<b>Nutrilac® YO-8236</b>	<b>7.20%</b>
<b>Nutrilac® FO-7922</b>	<b>4.30%</b>
Skimmed milk	82.78%
Cream, 38% fat	4.40%
Sugar, sucrose	1.30%
Culture YoFlex Acidifix 1.0 (Novonesis)	0.02%

## Recipe dressing

Skimmed milk	71.20%
Cream, 38% fat	3.30%
Potato starch Microlys 54	1.00%
Salt, NaCl	1.40%

## Nutritive values (75% curd, 25% dressing)

Protein	10.0%
Carbohydrates	5.8%
Fat	4.0%
Sodium	0.2%
Total Solids	21.4%

