Fat Reduction Cost-Effective Processed Cream Cheese

IDEA	SOLUTION
Mitigate raw material cost	A processed cream cheese that can pass
fluctuations in a reduced-fat	on cost savings to consumers with the
cream cheese.	qualities of a premium brand.

NOVATION[®] **Indulge 1720** starch is a clean label starch-based co-texturiser for protein and/or gelatine replacement in dairy products. Offering cost saving and differentiation potential for dairy manufacturers, it is particularly suitable for use in cream cheese, yoghurts and sour cream.

Cost-Effective Processed Cream Cheese Recipe

Ingredients		% as is
Quark 0% fat		35.00
Water		31.62
Butter		18.00
Skimmed milk powder		6.00
N-DULGE® SAI		3.00
NOVATION® Indulge 1720		2.50
NATIONAL™ M2		2.00
Emulsifying salt		1.00
Salt		0.70
Citric acid		0.15
Potassium sorbate		0.03
	Total	100.00
Rework		2.50

Preparation

- 1. Mix the dry powders, quark and butter at 3000 rpm for one minute.
- 2. Put the water into the cooker and heat (indirect) to 50°C at 3000 rpm for one and a half minutes.
- 3. Check and adjust pH to 5.0 5.2 with citric acid. Mix at 3000 rpm for 30 seconds.
- 4. Heat to 85°C at 1500 rpm.
- 5. Add rework.
- 6. Cream at 80 85°C and 3000 rpm for five minutes.
- 7. Homogenise the hot product at 200/50 bar.
- 8. Fill into containers and turn them upside down to avoid skin formation.
- 9. Slowly cool to room temperature.
- 10. Store refrigerated at 4°C.



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Nutritional Information

Nutrients per 100g

ENERGY (kJ / kcal)	866 / 209
FAT (g)	14.8
of which SATURATES (g)	9.4
CARBOHYDRATE (g)	10.9
of which SUGARS (g)	4.6
DIETARY FIBRE (g)	0
PROTEIN (g)	6.8
SALT (g) 0.3	7 [708mg]

Allergen Information

Contains milk and products thereof.

NOVATION[®] Indulge 1720, N-DULGE[®] SA1 and NATIONAL™ M2 C1 contain Sulphur Dioxide (SO2), typically <10 ppm.

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