

# Processed cheese spread, high protein, low fat

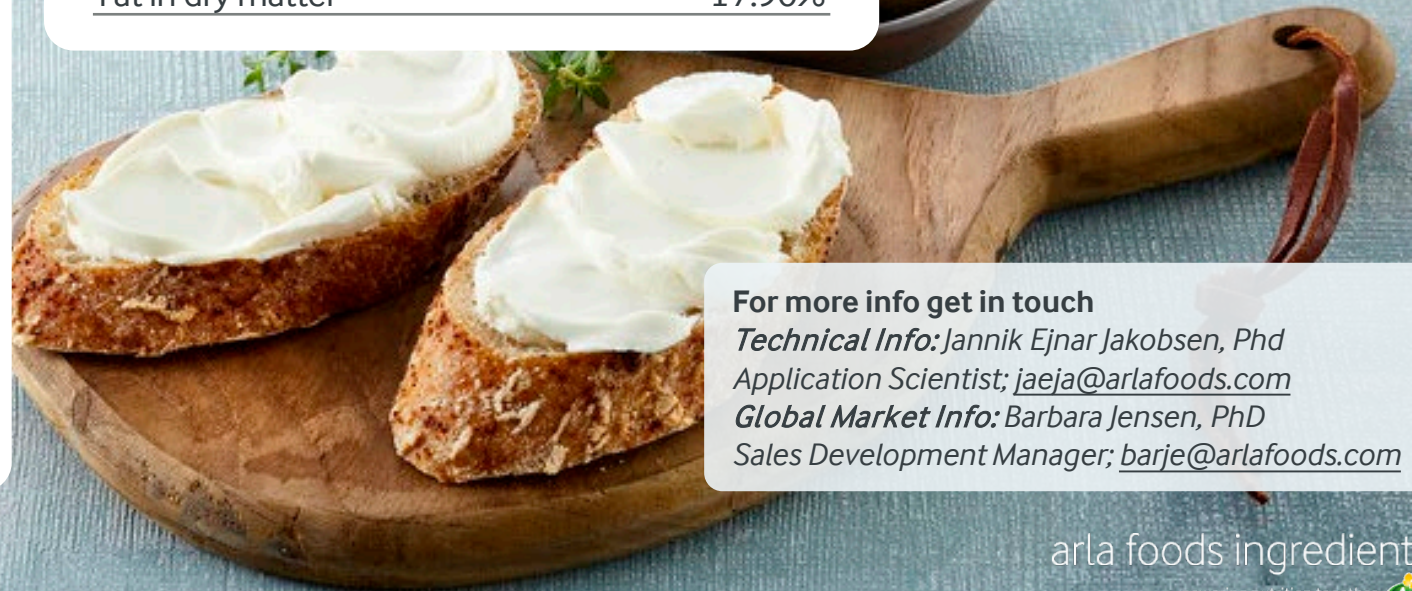
## Recipe

### Recipe

<b>Nutrillac MicelPure®</b>	<b>14.80%</b>
<b>Nutrillac® CH-4560</b>	<b>5.00%</b>
Skimmed milk powder	2.20%
Emulsifying salt mix	1.40%
Salt (NaCl)	0.50%
Natural mineral salt	0.30%
Potassium sorbate	0.10%
Citric acid	0.15%
Flavor, cheddar	0.50%
Cheese, cheddar extra mature 52+	4.00%
Cheese, cheddar mild 50+	12.70%
Water	50.85%
Water, condensate	7.50%
<b>Total</b>	<b>100%</b>

### Nutritive values

Protein	20.00%
Fat	6.00%
Carbohydrates	3.50%
Sodium	0.68%
Total solids	33.89%
Fat in dry matter	17.90%

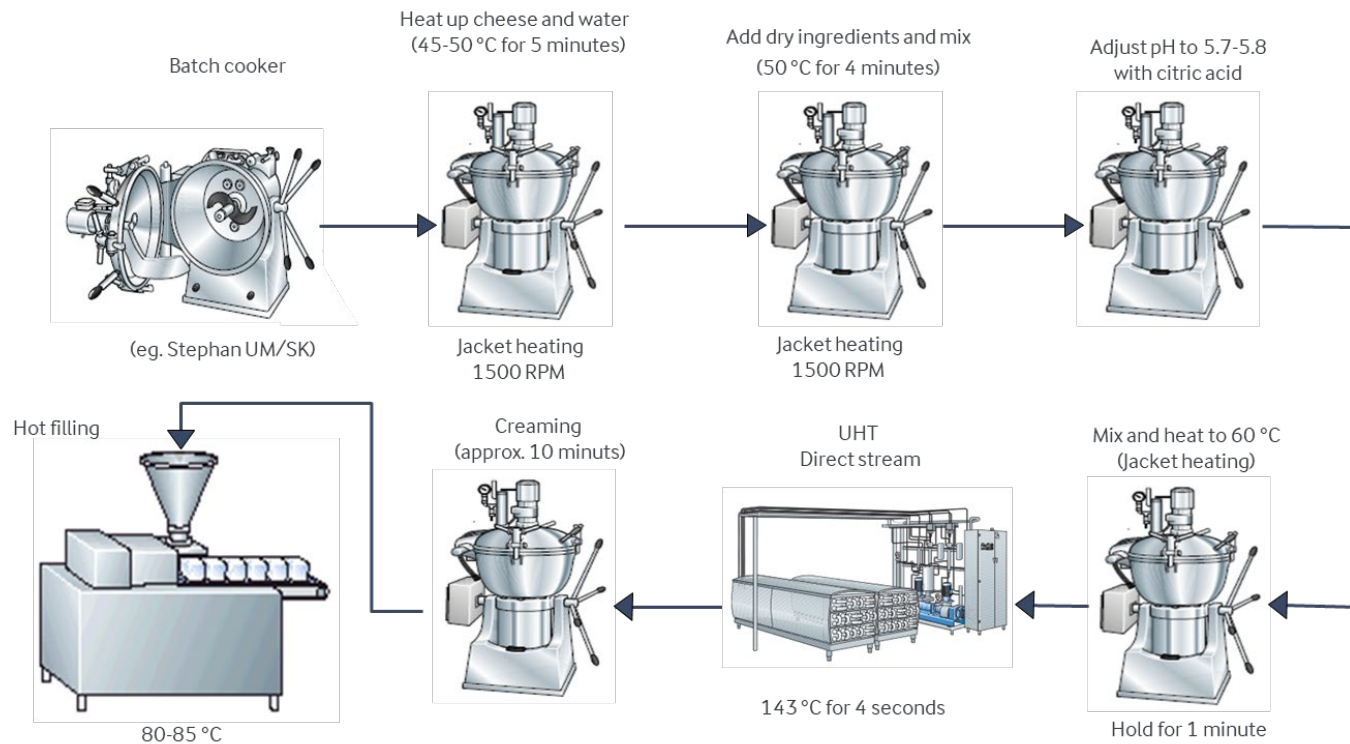


### For more info get in touch

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## Process



## Process parameters

- Add cheese and water in a batch cooker and heat up by indirect heat to 45 °C
- Add Nutrilac MicelPure®, Nutrilac® CH-4560, emulsifying salts and salts and mix for 4 minutes at 1500 r.p.m
- Adjust pH to 5.7-5.8 using citric acid
- Preheat by indirect steam to 50 °C and hold for 30 seconds
- UHT by direct heat at 143 °C for 4 seconds and flash to 85 °C
- Creaming at 80-85 °C for approx. 10 minutes
- Hot filling at approx. 80 °C (aseptic)
- Cool down and store cold at 5 °C