

Low fat cream cheese

With high product quality

Positioning

Cream cheese with a fat reduction more than 50% and thereby increased space for nutritious proteins. The protein:fat ratio is nearly 1:1, thereby meeting the consumers demand for healthy choices.

Nutrillac® QU-7650 advantages in cream cheese

- Keeps the pH low
- Great emulsifying properties
- Smooth product texture

Nutrillac® CH-4560 advantages in cream cheese

- Fat mimicking protein providing high creaminess



Cream cheese

Recipe and nutritive values

NUTRILAC® QU-7650	3.50 %
NUTRILAC® CH-4560	1.50 %
Quark, 0.3 % fat	65.40 %
Cream, 38 % fat	27.75 %
Flavour paste, EMC mozzarella	0.50 %
NaCl	0.50 %
Fibre	0.30 %
Locust bean gum LBG	0.22 %
Carrageenan	0.33 %

Protein	11.80 %
Fat	11.00 %
Carbohydrates	4.60 %
Lactose	4.30 %
Total solids	30.00 %



Cream cheese

Process

