## 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, therby meeting the consumers demand for healthy choices.

#### Nutrilac® QU-7650 advantages in cream cheese

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

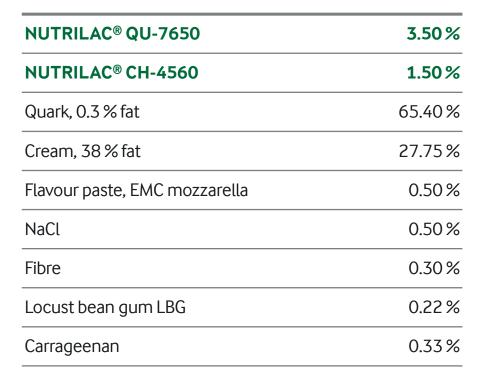
#### Nutrilac® CH-4560 advantages in cream cheese

• Fat mimicking protein providing high creaminess



## Cream cheese

## Recipe and nutritive values



11.80 %
11.00%
4.60%
4.30 %
30.00%



# Cream cheese

### Process

