

Recipe for cheese snack

With 30% cheese (flexible use of natural cheese and recombined possible)

Recipe

Nutrillac MicelPure®	11.00%
Butter, unsalted	17.00%
Cheese 50+	30.00%
Water	29.40%
Emulsifying salt mix	2.00%
Citric acid	0.60%
Salt (NaCl)	1.00%
Water, condensate	9.00%
Total	100%

Nutritive values

Protein	17.41%
Fat	24.07%
Carbohydrates	0.57%
Sodium	1.08%
Calcium	0.51%
Total solids	46.92%
Fat in dry matter	51.29%

For more info get in touch


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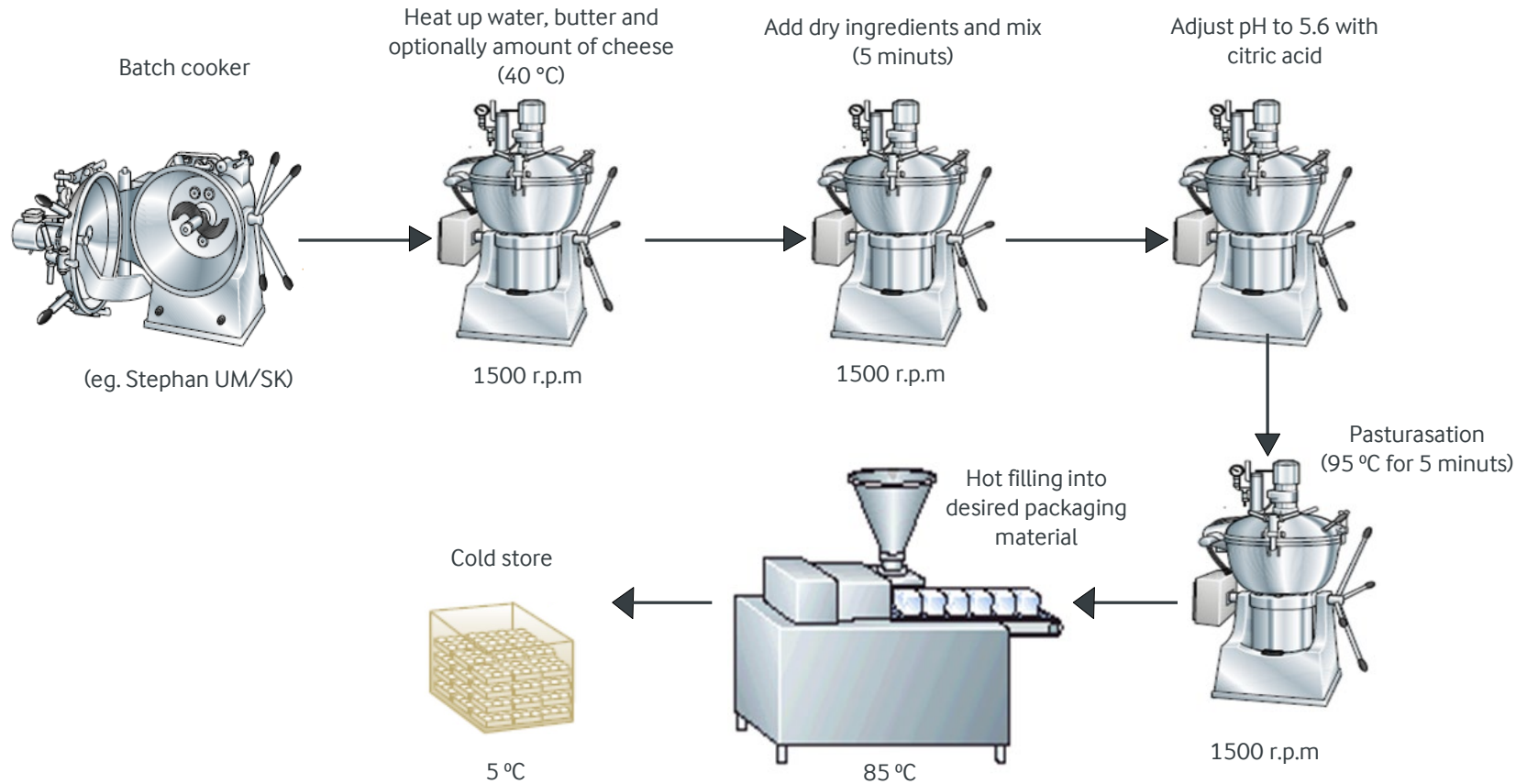
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arla foods ingredients

powering nutrition together 

Process for cheese snack with Nutrilac MicelPure®



Process parameters

- Heat up water, butter and optionally amount of cheese to 40 °C in e.g. Stephan Cooker UM/SK or similar mixing system
- Add dry ingredients
- Mix at 50 °C for 5 minutes at 1500 r.p.m.
- Adjust pH to 5.6 with citric acid
- Heat up to 95 °C for 5 minutes by direct heat
- Hot filling (85 °C) in desired packaging material
- Cold store at 5 °C