

Cottage cheese high yield

Ingredients & Content

Recipe

Nutrillac® YO-8236	6.50 %
Skimmed milk	88.78 %
Cream, 38 % fat	4.70 %
Culture, YoFlex Mild 1.0	0.02 %

Nutritive values*

Protein	8.6 / 7.4 %
Carbohydrates	4.6 / 4.9 %
Fat	2.0 / 4.0 %
Sodium	0.1 / 0.2 %
Total Solids	16.4 / 17.7 %

*Curd alone and curd with 20 % dressing



Process

100 % yield

Mix skimmed milk and cream.
Add Nutrilac® YO-8236
Mix until homogeneous mass

Hydrate for 2 hours
5 °C

Preheat to
65 °C

2 steps
homogenisation
200 bar, 50 bar

Pasteurise at 95
°C for 5 minutes

