

Cream cheese high yield

Ingredients & Content

Recipe

Nutrilac® CH-6580	5.00 %
Nutrilac® CH-7694	1.10 %
Skimmed milk	38.61 %
Cream, 38 % fat	54.00 %
Culture	0.04 %
Locust bean gum (LBG)	0.25 %
Butter, unsalted	0.50 %
Salt (NaCl)	0.50 %
Total	100 %

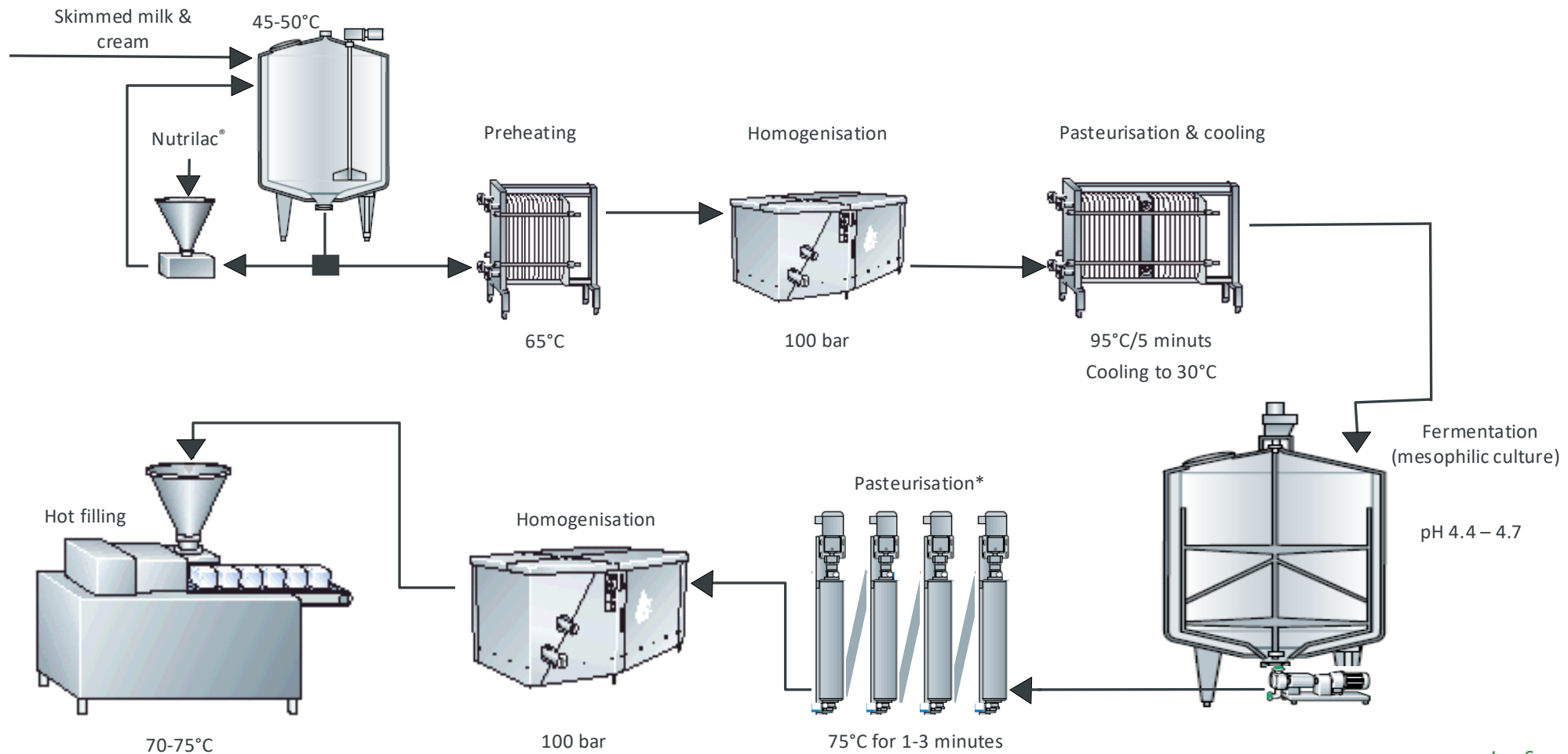
Nutritive values

Protein	6.54 %
Fat	21.29 %
Carbohydrates	4.92 %
Fat In Dry Matter	63.15 %
Total solids	33.71 %



Process

100 % yield



*) 2nd pasteurization step can also be done in batch cookers, tubes, or plates.