

Cream Cheese



Recipe Suggestion

Palsgaard® CheeseSpread 815

Product: Aerated cream cheese

Recipe:

	%
Palsgaard® CheeseSpread 815	1.20
Quark, 0.2% fat, 13% protein	40.00
Anhydrous milk fat	23.80
Skim milk powder	8.00
Salt	1.00
Water	26.00

Composition of solids:

	%
Fat	24.00
Protein	7.90
Milk-solids-non-fat	16.50
Fat in dry matter	59.20
Palsgaard® CheeseSpread 815	1.20
Total solids	40.60

Procedure:

- * Add Palsgaard® CheeseSpread 815 together with other ingredients to the high speed mixer.
- * Mix at 1.500 rpm.
- * Adjust pH to about 5.0 by means of a citric acid solution.
- * Heat to 80°C by indirect heating under vacuum at approx. 1.500 rpm.
- * Homogenization using either:
 High speed mixer at: 3.000 rpm untill smooth or
 Homogenizer at: 100 kp/cm².
- * Add seasoning.
- * Cool to 60°C.
- * Whip in an aerator.
 Suggested overrun: 10-20%
- * Fill and cool.

Identification: CREAM CHEESE AERATED (00581501-EU-E-RS).doc

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