

Cream Cheese



Recipe Suggestion

Palsgaard® CheeseSpread 815

Product: Cream cheese, with quark.

Recipe:

	24% fat	14% fat	7% fat
Palsgaard® CheeseSpread 815	1.10	1.20	1.00
Quark 0.2% fat 13% protein	40.00	45.00	87.20
Anhydrous milk fat	23.80	13.80	6.80
Skim milk powder	8.00	10.00	4.00
Salt	1.00	1.00	1.00
Water	26.10	29.00	

Composition of solids:

	%	%	%
Fat	24.00	14.00	7.00
Protein	7.90	9.30	12.70
Milk-solids-non-fat	16.50	19.40	20.60
Fat in dry matter	59.20	42.00	25.40
Palsgaard® CheeseSpread 815	1.10	1.20	1.00
Total solids	40.50	33.30	27.60

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.
- * Hot filling.
- * Cool below 5°C.