Palsgaard® CheeseSpread 815   Product Profile

Product Type: Palsgaard® CheeseSpread 815 is a mixture of stabilizers.

Application Areas: Palsgaard® CheeseSpread 815 is developed for use in UHT processed cheese, cream cheese and related products. Also suited for products with a low fat content.

Functional Properties: Palsgaard® CheeseSpread 815 should be sprinkled into the mix while stirring continuously.

Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.

Palsgaard® CheeseSpread 815 provides the following advantages:

* Ensures emulsification and stabilization of the product

* Improves the texture and facilitates the spreadability

* Prevents whey separation during distribution and storage

Dosage: The dosage of Palsgaard® CheeseSpread 815 depends on the composition of the cheese and the texture required. Generally we recommend 0.5 - 1.5%.