



**Less milk, more cheese!**  
Cream cheese on a set  
yoghurt line for bone health



Enter the growing market of cream cheese

Cream cheese is a popular cheese product whose consumption is increasing globally due to its versatile use, and it is forecasted for future continued growth.

Naturalness is clearly the biggest trend in cream cheese with about 15% of all the new launches in cream cheese featuring a no preservative or additive claim in 2012, according to Mintel GNPD. This is an increase compared to the previous year, showing a clear trend towards more natural products.

Using our Nutrilac® functional milk proteins you can tap this growing market with a product that will be of superb high quality, while at the same time giving you the all-natural edge that not many products have today. Producing cream cheese without whey separation on a set yoghurt line, you will also obtain a product that is more CO<sub>2</sub> friendly than other cream cheeses on the market!



Why choose Nutrilac®?

Thinking of expanding your existing assortment without new investments? Using our Nutrilac® functional milk proteins, you can now produce cream cheese on your set yoghurt line. We can name several benefits:

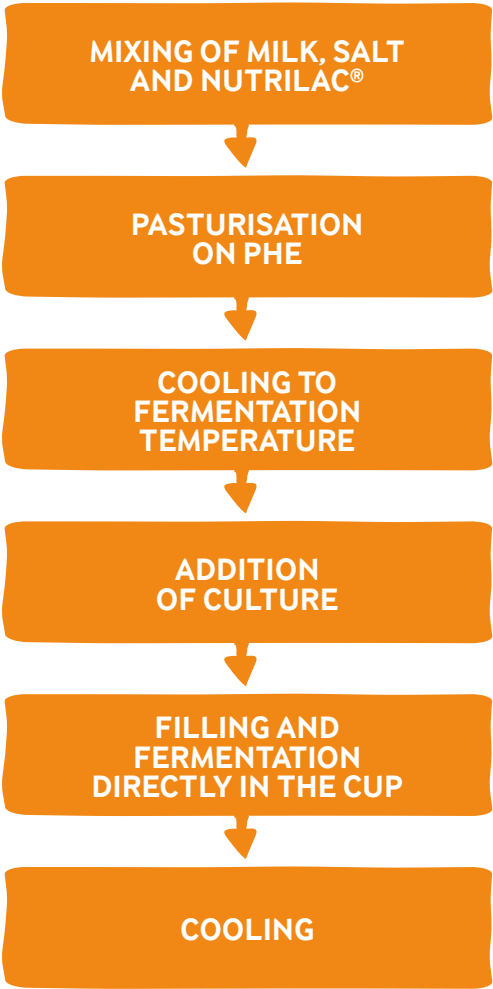
- Spreadable creamy texture directly after fermentation
- No structural post-fermentation treatment needed!
- All-natural product
- No syneresis
- Consistent high quality product



Benefits of direct set cream cheese

- **100% yield**  
The equation is fairly simple; all raw materials added turn into end product!
- **No new equipment needed**  
When producing direct set cream cheese on your set yoghurt line (highly flexible), no investments for new equipment is needed, making an expansion of your product portfolio even more favourable.
- **Fermentation in a cup**  
When fermentation takes place directly in the cup, there is no need for fermentation tanks or any other post-fermentation processing equipment. The end product simply sets to a smooth texture without any processing!
- **Recipe according to your raw material needs**  
The Nutrilac® functional milk proteins can be combined with your choice of other milk ingredients (milk, cream, butter, etc.) including fully recombined solutions, always leading to a creamy and fresh cream cheese product!

Direct set cream cheese



PHE = Plate heat exchanger





## Quality starts here

Arla Foods Ingredients is a global leader in natural whey ingredients for nutritious food products. Our trademark is the quality we provide to our customers in every aspect of our offering.

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