



Less milk, more cheese!
Cream cheese with
no whey separation



Clean label cream cheese without waste

Naturalness and sustainability are very hot topics nowadays. About 15% of all the new launches in cream cheese featured 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.

We can help you gain an edge in this growing market with a product that will be of superb high quality, and at the same time you can expand your cream cheese capacity without increasing your raw material intake, using our Nutrilac® functional milk proteins.

This flexible system leads to spreadable cream cheeses customised with your selected flavours, herbs or spices, or to fillings used for cheese cakes.



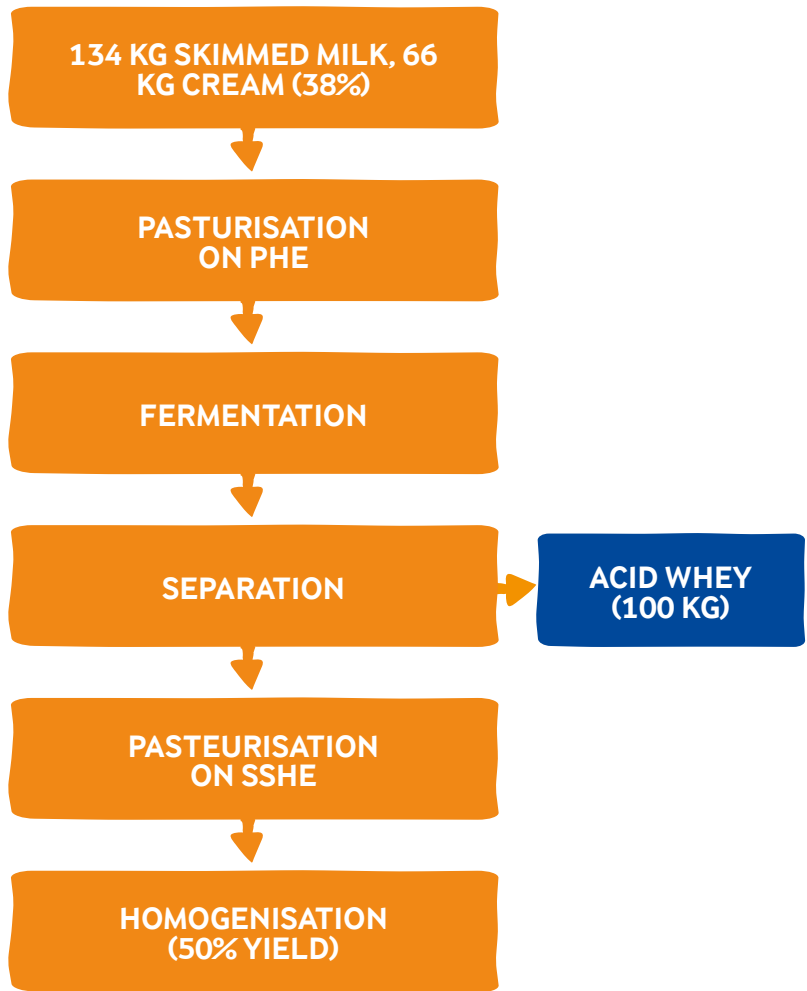
Why choose Nutrilac®?

We can name several benefits of choosing Nutrilac® for your cream cheese production:

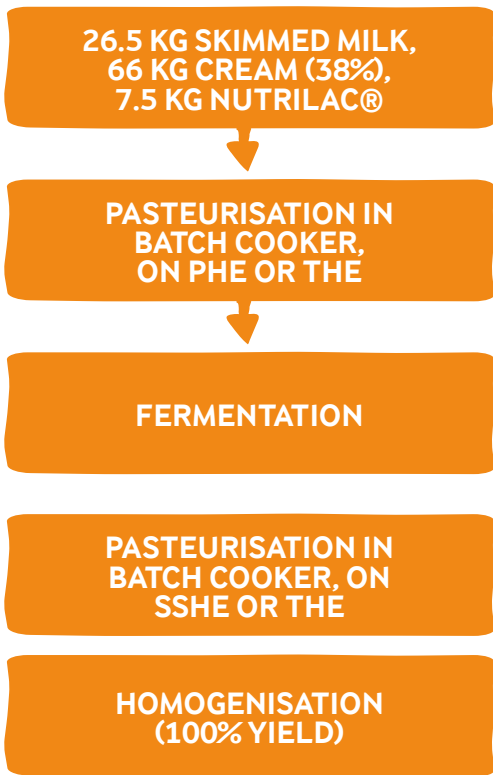
- 100% yield and no whey separation
- Increased capacity on your production line
- Milk usage reduced up to 70%
- All natural end product without syneresis
- Reduced CO2 emission
- Consistent high quality product

Production of 100 kg full fat (25%) cream cheese

TRADITIONAL PROCESS



WHEYLESS NUTRILAC® PROCESS



PHE = Plate heat exchanger
SSHE = Scraped surface heat exchanger
THE = Turbular heat exchanger

Benefits of 20 minute cream cheese

- **Production time of 20 minutes**
Using Nutrilac® on a simplified production line reduces the production time to only 20 minutes, leading to a high production throughput both for batch and continuous cream cheese production.
- **100% yield**
Eliminating the acid whey waste makes production setup much easier; all raw materials added turn into end product!

- **Less new equipment needed**
Less equipment is needed compared to traditional cream cheese production method, so it's not only faster, it's also cheaper when considering investing in additional equipment for fast cream cheese production.
- **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!



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.

About Arla Foods Ingredients

Arla Foods Ingredients is a leading developer and supplier of nutritional and functional milk-based ingredients to the global food industry. The company operates production facilities in Denmark, Sweden, Argentina and Germany, applications centres located in Denmark and Argentina, as well as a worldwide network of sales offices. Arla Foods Ingredients is a subsidiary of Arla Foods, one of Europe's principle dairy groups.

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