



Less milk, more cheese!

Make cream cheese in 20 minutes



Speed up superb cream cheese

Wouldn't it be great if you could produce cream cheese in 20 minutes with 100% yield and no acid whey waste?

Now you can!

At Arla Foods Ingredients, we've developed an easy process to make delicious cream cheese in much less time using our unique Nutrilac® functional milk proteins.

You'll find the final product is perfect for use in:

- Spreads with customised flavours
- Cheese cakes and bake stable fillings
- Pizza crust fillings
- Soups and sauces
- Sweet cheese products



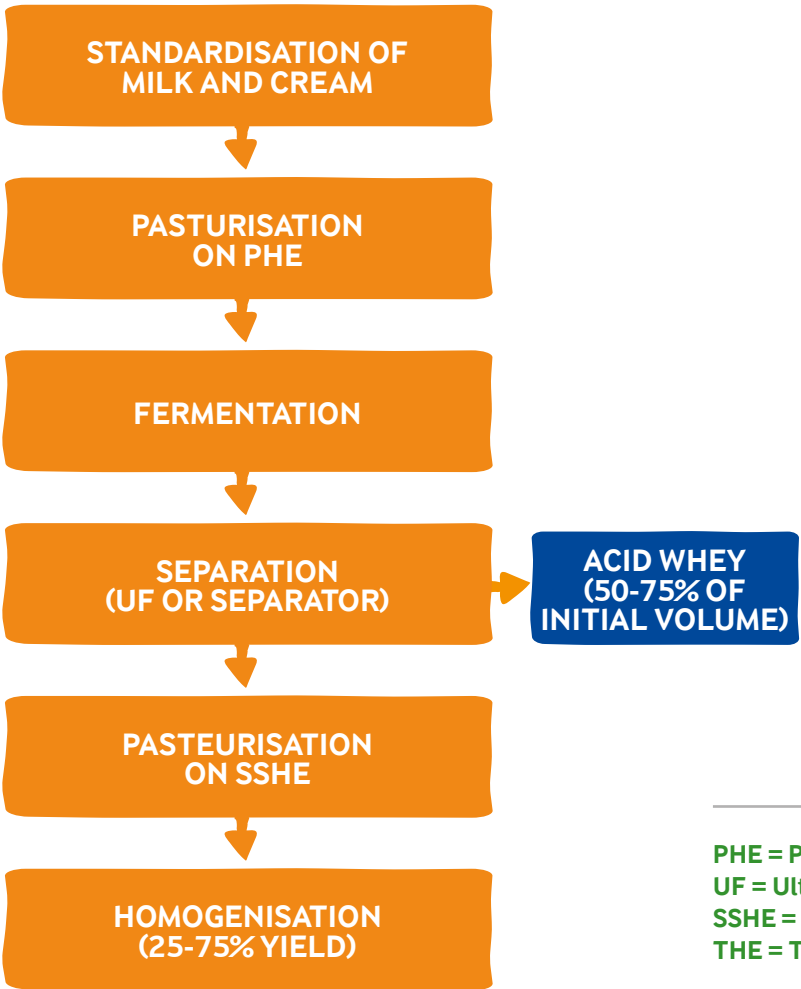
Why choose Nutrilac®?

If you are a yoghurt or a processed cheese producer, you can easily expand into a new category using our Nutrilac® functional milk proteins with your existing equipment. We can name several benefits of choosing Nutrilac® for your cream cheese production:

- Maximise your capacity using little or no milk
- 100% yield and no whey separation
- Simple recipe and no stabilisers needed
- Consistent high quality product



TRADITIONAL PROCESS (25 HOURS)



20 MINUTE CREAM CHEESE (QUICK)



PHE = Plate heat exchanger
UF = Ultrafiltration
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.

Frequently asked questions

Why is GDL the preferred acidifier in the quickprocess?

GDL provides a desirable pH level that gives a great product structure and a pleasantly mild, acidic taste. We often recommend a lower dosage of citric and/or lactic acid in combination with GDL for further taste enhancement.

Is it possible to produce 20 minute cream cheese without a homogeniser?

Homogenisers are used as the emulsification of fat, protein and water phase is essential to building up cream cheese structure. Good results can be achieved by using high shear mixers, which we can advise on further, if required.

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.

For more information

For more information about this brochure, or for information about the range of innovative cheese solutions Arla Foods Ingredients can supply, please contact us on email ingredients@arlafoods.com

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