

Smooth cream cheese — made with all of the milk

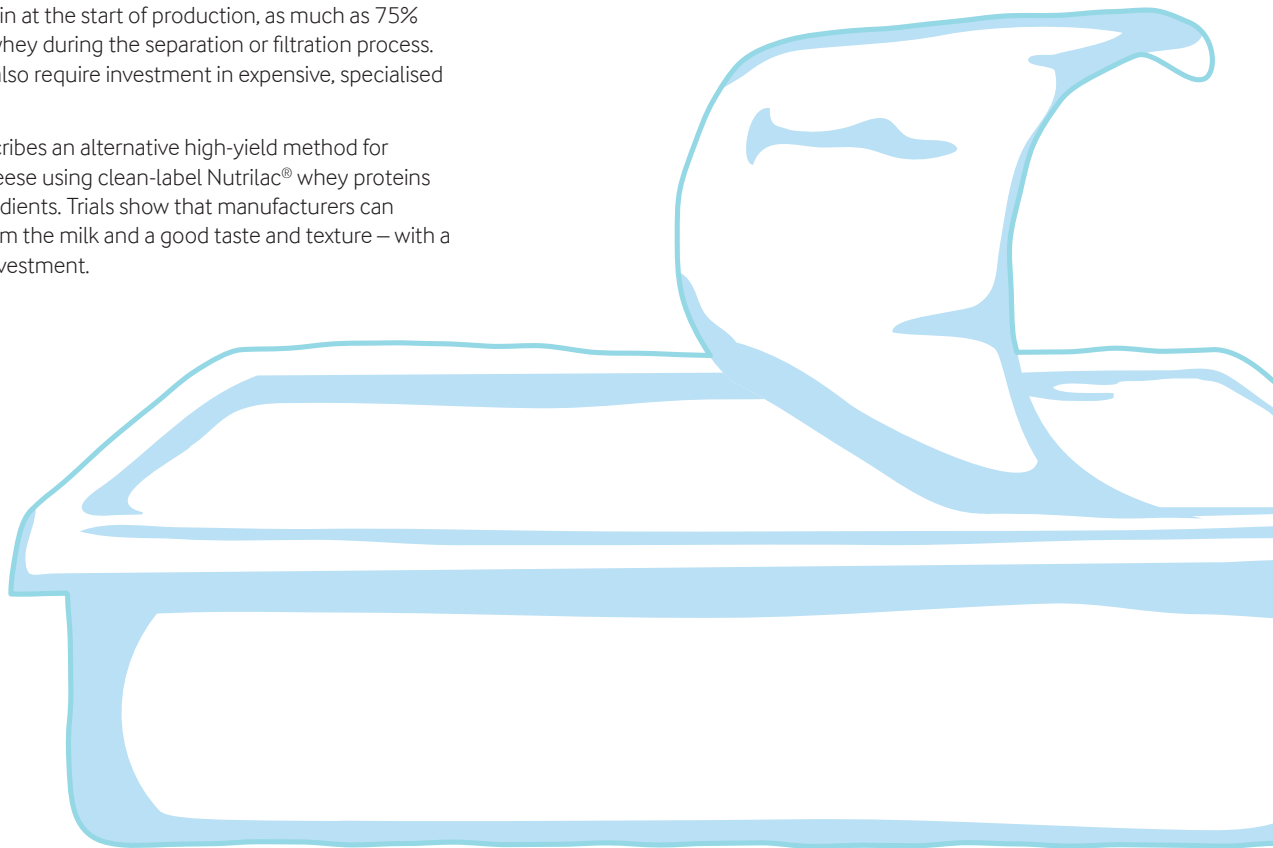
Nutrillac® whey proteins eliminate waste in cream cheese production

Abstract

Consumers are increasingly looking for food products made on sustainable processing lines that utilise limited resources in the best possible way. However, the traditional methods used in the production of cream cheese are known for their wastefulness.

Of the milk that goes in at the start of production, as much as 75% is filtered off as acid whey during the separation or filtration process. Traditional methods also require investment in expensive, specialised equipment.

This white paper describes an alternative high-yield method for processing cream cheese using clean-label Nutrillac® whey proteins from Arla Foods Ingredients. Trials show that manufacturers can obtain 100% yield from the milk and a good taste and texture – with a considerably lower investment.



Arla Foods Ingredients

Discovering the wonders of whey



The technical challenges

- **Poor utilisation of the milk**
Depending on the method used, 50 to 75% of milk base components – primarily water, lactose and minerals – are removed during traditional cream cheese processing.
- **Expensive specialised equipment**
The centrifugal separation or ultrafiltration process used in conventional processing requires a major investment, which can effectively bar new producers from entering the cream cheese market.
- **Acid whey side streams**
The components removed during cream cheese processing are known as acid whey. This is an expensive waste issue as acid whey is hard to dispose of sustainably. Today, new opportunities are being developed to use acid whey in food applications.

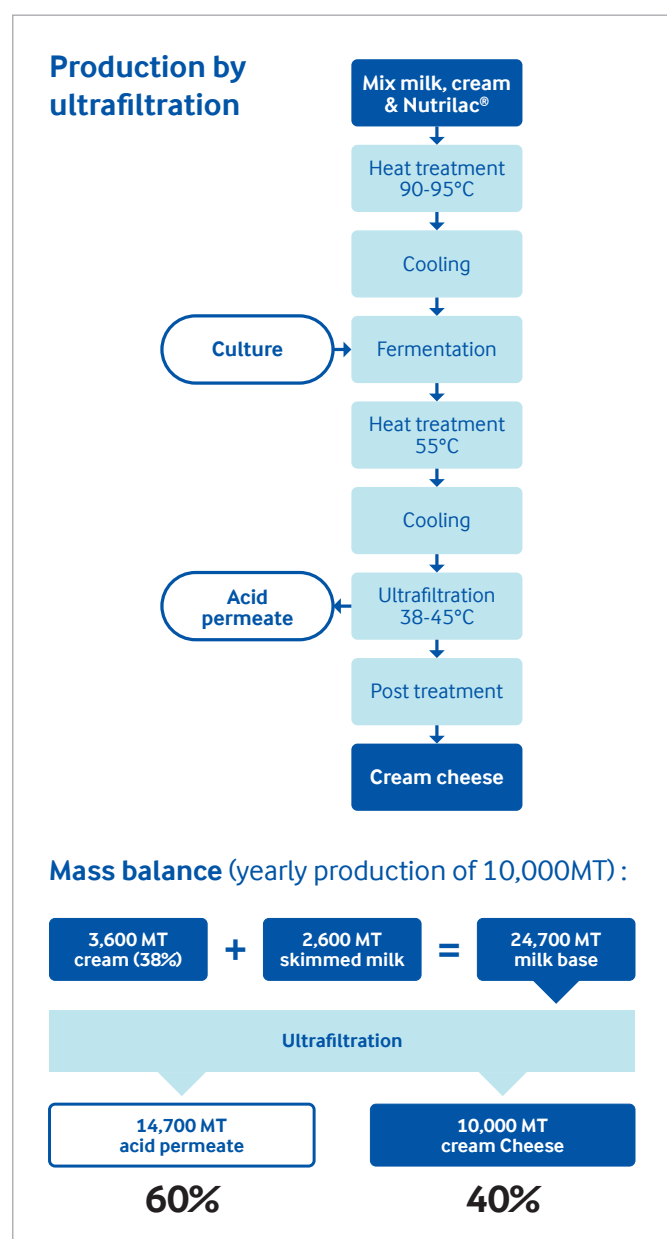


Figure 1. Production of 15% fat cream cheese using a traditional ultrafiltration process

Cream cheese with 100% yield

Nutrilac® whey proteins overcome the challenges of traditional cream cheese production. By adding Nutrilac® to the cream and skimmed milk at the start of processing, manufacturers can eliminate the separation or filtration process that results in acid whey waste – and new players can enter the market without investment in specialised equipment. All they need is a standard yoghurt line.

- Milk utilisation improves from 40% to 100%
- Investment is at least 50% lower than a standard cream cheese line
- There is no acid whey waste

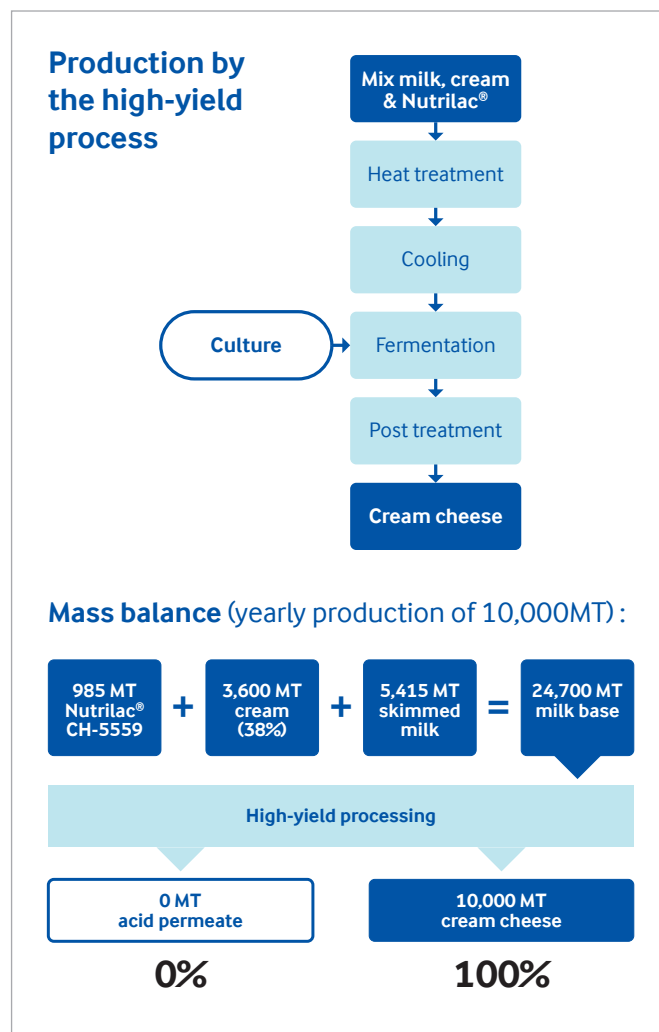


Figure 2. Production of 15% fat cream cheese using Nutrilac® and the high-yield process

Sensory performance

In sensory evaluations, high-yield cream cheese with Nutrilac® scores higher than a market reference product for creaminess and mild, aromatic flavour. Professional chefs have also tested the cream cheese in applications such as cheesecakes, bakery fillings and sushi – with excellent results.

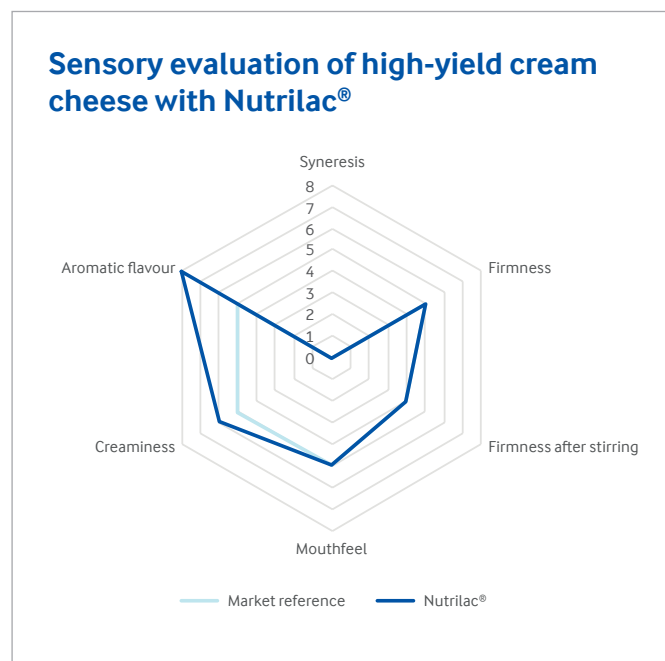


Figure 3. Sensory performance of cream cheese made with Nutrilac® and the high-yield process compared to a market reference product

Summary

Manufacturers can produce cream cheese faster, less expensively and with no waste using the high-yield process in combination with Nutrilac® whey proteins. New players entering the market can make a top-quality product on a standard yoghurt line. The high-yield process is also relevant for the production of mascarpone, ricotta and feta cheese.

Don't hesitate. Get in touch

Interested in learning more about how you can use Nutrilac® to optimise the yield and cost-efficiency of cream cheese? Just send us a mail, and we'll get back to you as soon as possible.

Write to dairy@arlafoods.com



ASK US FOR: samples, recipes, application support

Contact us at dairy@arlafoods.com

Arla Foods Ingredients Group P/S

Sønderhøj 10-12

8260 Viby, Denmark

www.arlafoodsingredients.com

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