



**PURE
DAIRY**

Arla Foods Ingredients

Discovering the wonders of whey



SLIMLINE CHEDDAR FULL OF CREAMY CHARACTER

YOUR DAILY CHALLENGE

- 1** Hard and rubbery cheese texture
- 2** Consumer concern about additives
- 3** Significantly lower product yield

FOR OUTSTANDING REDUCED-FAT CHEESE, YOU NEED A CLEAN-LABEL SOLUTION

Producing reduced-fat cheddar cheese with a great taste and texture has never been easy. Consumer concern about the use of additives in dairy products has only added to the challenge. Until now, that is. Because, at Arla Foods Ingredients, we've come up with a whey protein solution that gives the best of all worlds – a reduced-fat cheddar cheese with full-fat character and a clean label based on pure dairy ingredients.

Nutrillac® CH-4560 has a rare capability to simulate the fat globules in cheese. That means you can cut the fat content by 5-8% and obtain the same creamy mouthfeel and texture as you'd expect in a full-fat product. All with one simple addition.

Thanks to the strong water-binding capacity of Nutrillac® CH-4560, you can also expect more cheese from your raw materials. Trials in our application lab have demonstrated a yield increase of up to 18% – and a faster ripening time, so your products are quickly ready for sale. Reduced-fat cheddar with our whey protein solution looks and tastes great, too. If the label didn't state the fat content, consumers would never know.

WHAT'S IN IT FOR YOU?

YOUR BUSINESS	YOUR PRODUCT	OUR INGREDIENT
High-quality response to market trends	Up to 8% fat reduction	Nutrilac® CH-4560
Reduced raw material costs	Excellent texture and mouthfeel, similar to full-fat cheese	
Unchanged processing setup	Appealing dairy taste and colour	
Faster to market	Improved yield	
	Faster ripening	
	Clean label	

RESULTS FROM OUR APPLICATION TRIALS

Trials in our dairy lab have tested a 25% reduced-fat cheddar cheese with 0.8% Nutrilac® CH-4560 against full-fat and reduced-fat reference products. The results show that the textural quality of cheese with Nutrilac® CH-4560 is close to that of the full-fat reference. The reduced-fat reference product, on the other hand, has a significantly chewier, harder and more rubbery texture.

Cheddar cheese with Nutrilac® CH-4560 has a similar colour and overall appearance to full-fat cheddar.



ASK US FOR: samples, recipes, application support

All our ingredients come from cows not treated with rBST.* Our ingredients are Non-GMO** and contain no pesticide or antibiotic traces.

*No significant difference has been shown between milk derived from rBST-treated and non-rBST-treated cows.

**Our ingredients are not genetically modified through the use of modern biotechnology.

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