

Soft cheese without whey separation

With LeitUp M90D

LeitUp M90D is a functional native milk protein obtained by filtration of high-quality milk through soft process.



Great hydration properties



Allows to obtain desirable texture



Great solubility

Your challenges,
our innovation.

 **InLeit**[®]
Dairy Ingredients

Advantages of our technology

- Simplified production method with low viscosity

- Consistent finished product quality
- Preserves milky taste

- Improves product shelf life
- No treatment of cheese whey

Suggested recipe

Water	35,0%
Cream	25,0%
Butter	21,0%
LeitUp M90D	17,0%
Salt	1,2%
Cultures and rennet	QS
Total	100%

Composition

Fat	27,5%
Proteins	15,1%
Carbohydrates	2,8%
Dry matter (min.)	45%

ingredients

Water, cream, butter, milk proteins, salt, lactic cultures and rennet.

Soft Cheese suggested process

- Water and cream at 50°C
- Addition of **LeitUp M90D**
- Hydration at 50°C
- Addition of cultures for acidification and ripening
- Addition of rennet
- Incubation
- Brining (optional)
- Ripening (12°C/humidity 98%)

Contact:

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