

Cream cheese with MC85



Creamy texture



Great milky taste



Excellent stability

CREAM CHEESE SUGGESTED PROCESS

- Standarization milk and cream
- Addition of **InLeit MC85**
- Hydration for 1 hour at 50°C
- Homogenization
Heat treatment
Cooling down
- Acidification with lactic cultures
- Quark
- Addition of stablizers
- Heat treatment
Homogenization
- Packaging

Your challenges,
our innovation.

Advantages of our technology

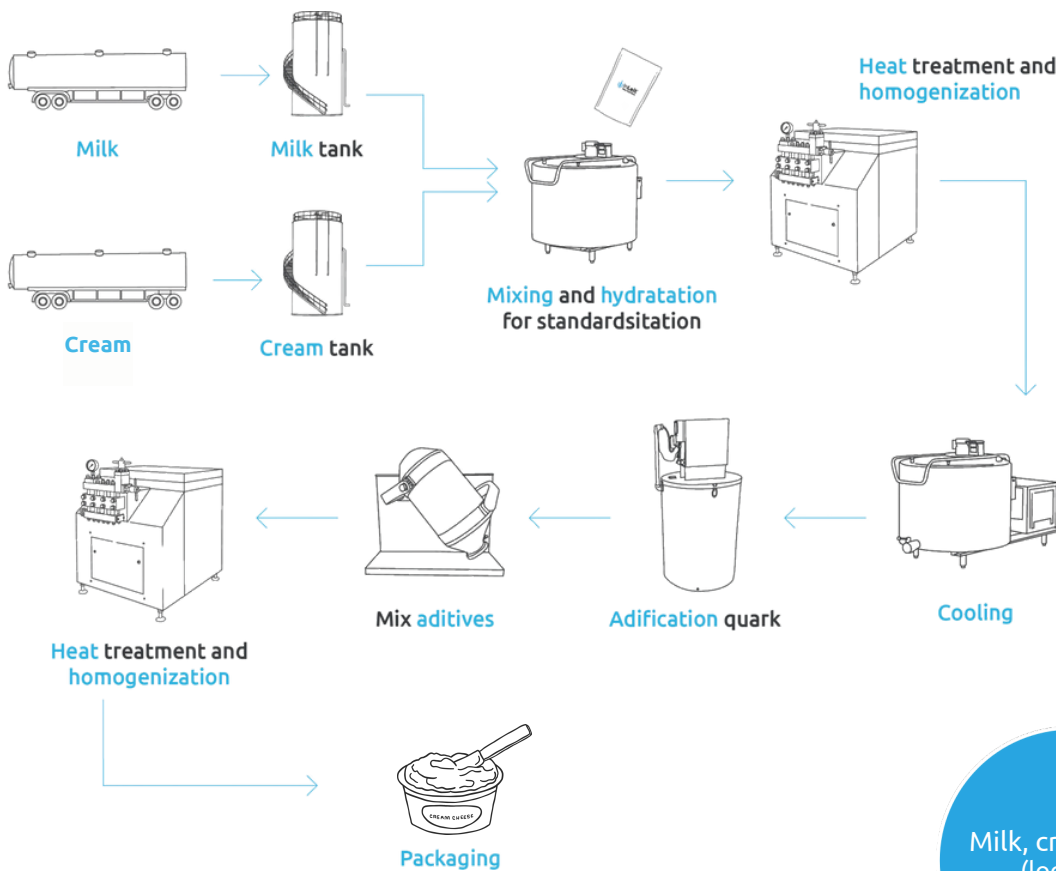


- Simplified production method
- Easy storage of raw materials
- Reduces process costs

- Consistent finished product quality
- Preserves milky taste
- 100% productive yield

- Improves product shelf life
- No treatment of cheese whey

Flow chart



Nutritional value per 100g

Fat	24,0%
Proteins	5,0%
Carbohydrates	4,5%
Energy (kcal)	255

Ingredients:

Milk, cream, milk proteins, salt, stabilisers (locust bean gum, carrageenan) and lactic cultures.

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