

# Soft cheese without whey separation

With LeitUp M90D



Great hydration properties



Allows to obtain desirable texture



Great solubility

---

Your challenges,  
our innovation.



# 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%
<b>LeitUp M90D</b>	17,0%
Salt	1,2%
Cultures and rennet	QS
<b>Total</b>	<b>100%</b>

### 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, cream and butter 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:

Email: [info@inleit.es](mailto:info@inleit.es)  
Tel: +34 881 557 946

Inleit Ingredients, S.L.U.  
Polígono Industrial Curtis-Teixeiro Rua E, s/n  
15310, Curtis (A Coruña), SPAIN  
[www.inleitingredients.com](http://www.inleitingredients.com)