

# Protein Replacement

## Spreadable Processed Cheese



IDEA	SOLUTION
Save costs on raw materials when developing the dairy products consumers love.	A spreadable processed cheese, with similar qualities to a cream cheese.

**NOVATION® Indulge I720** starch is a clean label co-texturiser for protein and/or gelatine replacement in yoghurt, offering cost savings and/or differentiation potential for dairy manufacturers. It is particularly suitable for use in yoghurts, spreadable cheese and sour cream.

### Spreadable Processed Cheese Recipe

Ingredients	% as is
Quark (0.2% fat)	35.00
Water	28.12
Butter	25.00
Skimmed milk powder	6.00
<b>NOVATION® Indulge I720</b>	<b>2.00</b>
<b>N-DULGE® SAI</b>	<b>2.00</b>
Emulsifying salt	1.00
Salt	0.70
Citric acid monohydrate	0.15
Potassium sorbate	0.03
<b>Total</b>	<b>100.00</b>
Rework (Kiri)	2.50

### Preparation

1. Add the water, butter, quark and dry ingredients to a double jacket mixer bowl and mix well.
2. Heat to 50°C at 3000 rpm for one minute and 30 seconds.
3. Check and adjust pH to 5.0 - 5.2 with citric acid. Mix at 3000 rpm for 30 seconds.
4. Heat to 85°C at 1500 rpm.
5. Add rework.
6. Creaming at 80 - 85°C at 3000 rpm for five minutes.
7. Homogenise hot product at 200/50 bar.
8. Fill product into containers and turn upside down to avoid skin formation.
9. Slowly cool to room temperature.
10. Store refrigerated at 4°C.

### Nutritional Information

Nutrients per 100g

<b>ENERGY</b> (kJ / kcal)	<b>1025 / 248</b>
<b>FAT</b> (g)	<b>20.6</b>
of which <b>SATURATES</b> (g)	<b>13.0</b>
<b>CARBOHYDRATE</b> (g)	<b>7.9</b>
of which <b>SUGARS</b> (g)	<b>4.6</b>
<b>DIETARY FIBRE</b> (g)	<b>0.0</b>
<b>PROTEIN</b> (g)	<b>6.8</b>
<b>SALT</b> (g)	<b>1.9 [1903mg]</b>

### Allergen Information

Contains milk and products thereof.

NOVATION® Indulge I720 and N-DULGE® SAI contain Sulphur Dioxide (SO<sub>2</sub>), typically <10 ppm.

INNOVATE WITH US: [ingredientidealabs.com](http://ingredientidealabs.com)

Ingredion Germany GmbH  
Gruener Deich 110 20097  
Hamburg Germany

The INGREDION, INGREDION IDEA LABS, NOVATION and N-DULGE marks and logos are trademarks of the Ingredion group of companies.  
All rights reserved. All contents copyright ©2018.