

# Fat Reduction

## Cost-Effective Processed Cream Cheese

IDEA	SOLUTION
Mitigate raw material cost fluctuations in a reduced-fat cream cheese.	A processed cream cheese that can pass on cost savings to consumers with the qualities of a premium brand.

**NOVATION® Indulge I720** starch is a clean label starch-based co-texturiser for protein and/or gelatine replacement in dairy products. Offering cost saving and differentiation potential for dairy manufacturers, it is particularly suitable for use in cream cheese, yoghurts and sour cream.

### Cost-Effective Processed Cream Cheese Recipe

Ingredients	% as is
Quark 0% fat	35.00
Water	31.62
Butter	18.00
Skimmed milk powder	6.00
<b>N-DULGE® SAI</b>	<b>3.00</b>
<b>NOVATION® Indulge I720</b>	<b>2.50</b>
<b>NATIONAL™ M2</b>	<b>2.00</b>
Emulsifying salt	1.00
Salt	0.70
Citric acid	0.15
Potassium sorbate	0.03
<b>Total</b>	<b>100.00</b>
Rework	2.50

### Preparation

- Mix the dry powders, quark and butter at 3000 rpm for one minute.
- Put the water into the cooker and heat (indirect) to 50°C at 3000 rpm for one and a half minutes.
- Check and adjust pH to 5.0 - 5.2 with citric acid. Mix at 3000 rpm for 30 seconds.
- Heat to 85°C at 1500 rpm.
- Add rework.
- Cream at 80 - 85°C and 3000 rpm for five minutes.
- Homogenise the hot product at 200/50 bar.
- Fill into containers and turn them upside down to avoid skin formation.
- Slowly cool to room temperature.
- Store refrigerated at 4°C.



### Nutritional Information

Nutrients per 100g

<b>ENERGY</b> (kJ / kcal)	<b>866 / 209</b>
<b>FAT</b> (g)	<b>14.8</b>
of which <b>SATURATES</b> (g)	<b>9.4</b>
<b>CARBOHYDRATE</b> (g)	<b>10.9</b>
of which <b>SUGARS</b> (g)	<b>4.6</b>
<b>DIETARY FIBRE</b> (g)	<b>0</b>
<b>PROTEIN</b> (g)	<b>6.8</b>
<b>SALT</b> (g)	<b>0.7 [708mg]</b>

### Allergen Information

Contains milk and products thereof.

NOVATION® Indulge I720, N-DULGE® SAI and NATIONAL™ M2 CI contain Sulphur Dioxide (SO<sub>2</sub>), typically <10 ppm.

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