



# CheezePro

## Cream Cheese Dry Blend CheezePro CP1051 & Pro2 CP1051

Real Ingredients has developed proprietary functional powder ingredients CheezePro CP1051 and Pro2 CP1051 that can be suspended in water and fat, followed by pasteurisation to produce a mild, sweet, rich, creamy cream cheese. There is no fermentation required and no whey separation giving 100% yield.

### Ingredient List

- 1 CheezePro CP1051 protein functional powder base
- 2 Pro2 CP1051 stabiliser functional powder base
- 3 Fat: Dairy - Anhydrous Milk Fat, Butter, Cream OR  
Non-dairy - Vegetable oil
- 4 Acidulant
- 5 Water

### Advantages

- 1 Consistently produce high quality Cream Cheese
- 2 100% yield recovery, no acid whey separation required
- 3 Reduction in process time and cost
- 4 Long shelf life product, 24 month storage at ambient conditions
- 5 Real Ingredients can supply the dairy fat
- 6 Option of fat substitution with non-dairy fat
- 7 Real Ingredients can customise the flavour e.g. Cheddar, Swiss, Blue Cheese

### Applications

- Spreads 
- Toppings 
- Dips & Sauces 
- Cheesecake Fillings 

**NO  
Fermentation  
Required**

