



CheezePro

Cream Cheese Dry Blend CheezePro CP1055 & Pro2 CP1055

Real Ingredients has developed proprietary functional powder ingredients CheezePro CP1055 and Pro2 CP1055 that can be used to make a wheyless cream cheese. CheezePro CP1055 is a functional protein dry blend and Pro2 CP1055 is a functional stabilizer blend that is added after fermentation. There is no whey separation giving 100% yield.

Ingredient List

- 1 CheezePro CP1055 protein functional powder base
- 2 Pro2 CP1055 stabiliser functional powder base
- 3 Fat: Dairy - Anhydrous Milk Fat, Butter, Cream OR
Non-dairy - Vegetable oil
- 4 Mesophilic starter culture
- 5 Water

Advantages

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

Applications

- Spreads 
- Toppings 
- Dips & Sauces 
- Cheesecake Fillings 

