



# CheezePro

## Dry Blend Cream Cheese Spread CheezePro CP1070 & Pro2 CP1070

Real Ingredients has developed proprietary functional powder ingredients CheezePro CP1070 and Pro2 CP1070 that can be suspended in water and fat, followed by pasteurisation to produce a rich, creamy cream cheese spread. There is no fermentation required and no whey separation giving 100% yield.

### Ingredient List

- 1 CheezePro CP1070 protein functional powder blend
- 2 Pro2 CP1070 stabiliser functional powder blend
- 3 Fat: Dairy - Anhydrous Milk Fat, Butter, Cream OR  
Non-dairy - Vegetable oil
- 4 Acidulant
- 5 Water

### Applications

Can be consumed directly as a snack or on bread or crackers.

### Advantages

- 1 Consistently produce a high quality cream cheese spread
- 2 100% yield recovery, no acid whey separation required
- 3 No fermentation required resulting in a 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

