



CHEESE SPREADS

Blendhub provides a wide range of solutions designed to meet our customer needs in terms of quality and cost for retail and horeca market

Simplify your commercial and technical processes with functional blends fully adapted to your needs.

Dairy proteins blends Hydrocolloids blends

Premilac® XLK-11021
Premigum® XLK-11022
Premigum® XLK-15018

- Premilac® XLK-11021 is a mix of dairy proteins, it is used in combination with Premigum® XLK-11022 or Premigum® XLK-15018 (hydrocolloids blend) to provide the typical texture and spreadability of a cream cheese.
- The combination of these stabilizers is the best solution for cheese spreads (Phyladelphia type) produced by fermentation, with no whey separation.
- They can also be used in low cost recipes based in vegetable fat, produced by direct acidification.

The final product texture can be adjusted according to customer requirements:

- Softer texture: Premilac® XLK-11021 and Premigum® XLK-11022).
- Firmer texture: Premilac® XLK-11021 and Premigum® XLK-15018).



General formula for cheese spreads

Fermentation – Retail recipe

Step I. Curd manufacture

INGREDIENTS	%
Cream 35% fat	80.0
Premilac® XLK-11021	4.7
Dairy culture	GMP*
Water	Up to 100.0
Total	100.0

Step II. Cream cheese manufacture

INGREDIENTS	%
Curd (step I)	98.6–98.8
Premigum® XLK-11022 / Premigum® XLK-15018	0.4–0.6**
Salt	0.8
Preservative / Flavour	GMP*
Total	100.0

*Good Manufacturing Practice

**According to the desired texture



General process for cheese spreads

Fermentation

Step I

- ▼ 1 Mix the cream with water and preheat at 40–45°C.
- ▼ 2 Add Premilac® XLK-11021 and mix homogeneously in a tank with a high speed mixer.
- ▼ 3 Pasteurize at 85°C for 1 minute.
- ▼ 4 Cool down to fermentation temperature. Add the culture and incubate until pH 4.6–4.8

Step II

- ▼ 5 Add the salt and Premigum® XLK-11022 / Premigum® XLK-15018 to the fermented curd.
- ▼ 6 Mix using a high speed mixer and pasteurize at 70°C during 1 minute.
- ▼ 7 Homogenize at 140–180 bar (with more pressure the product will get firmer texture).
- ▼ 8 Fill and cool.

General formula for cheese spreads

Direct acidification HORECA recipe

INGREDIENTS	%
Premilac XLK-11021	4.7
Premigum® XLK-11022/Premigum® XLK-15018	0.4-0.6**
Skimmed milk powder	4.7
Vegetable fat	28.0
Salt	0.8
Citric acid	Until pH 4.6-4.8
Preservative / Flavour	GMP*
Water	Up to 100.0
Total	100.0

*Good Manufacturing Practice

**According to the desired texture

General process for cheese spreads

Direct acidification

- 1 Add the water and the melted fat into the cooker.
Maintain the temperature of the blend between 40-45°C.
- 2 Add Premilac® XLK-11021 both with Premigum® XLK-11022 / Premigum® XLK-15018 and the rest of the powder ingredients.
- 3 Mix at high speed (1500 rpm).
- 4 Pasteurize at 85°C for 1 minute.
- 5 Adjust the pH with citric acid until pH 4.6-4.8.
- 6 Homogenize at 140-180 bar (higher pressure gives firmer texture).
- 7 Fill and cool.





Contact us to learn more about our global network of factories
and how to expand your brand in other countries

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