



**CEAMLACTA<sup>®</sup>**  
*Alginate*

**CEAMLACTA<sup>®</sup>**  
*Carrageenan*



— Dairy —  
**CREAM  
CHEESE**

**CEAMLACTA<sup>®</sup> CH**  
for processed  
cheese applications

**CEAMLACTA CH** allows to produce processed cheese and analogue cream cheese with a wide range of textures:

From creamy and spreadable to firmer and full bodied cream cheese.



**Carrageenan**

Ceamlacta CH 2390  
&  
Ceamlacta CH 2220



**Alginate**

Ceamlacta CH 2291  
&  
Ceamlacta CH 2292

## BENEFITS



- Large range of textures.
- Texture stability over the shelf life.
- Syneresis control.
- Cost - effective solutions.



## BASIC RECIPE PROCESSED CHEESE CREAM CHEESE

INGREDIENTS	%
Ceamlacta CH .....	0.1 / 1.0
Quark / cream cheese .....	40.0
Butter fat .....	20.5
Sodium caseinates .....	4.0
NaCl .....	0.3
Melting salt .....	1.0
pH buffer (citric acid) .....	0.1
Colour and flavours .....	Optional
Water .....	Up to 100%

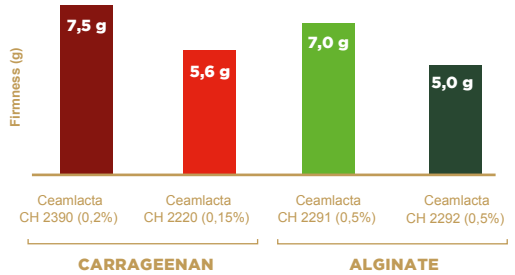
## NUTRITIONAL VALUES

COMPONENTS	VALUES
Proteins .....	5.5%
Fat .....	28.0%
Dry matter .....	37.0%
Total Kcal / KJ .....	288 / 1191

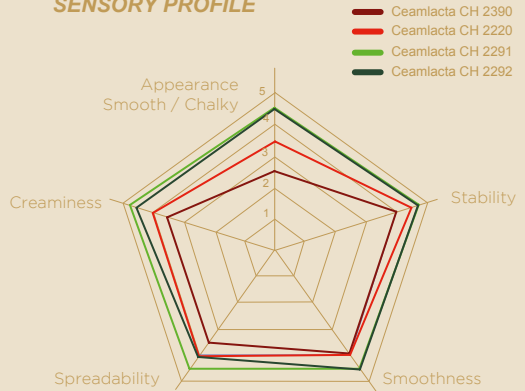
## PROCESSED CHEESE CREAM CHEESE

### TEXTURE PROFILE ANALYSIS

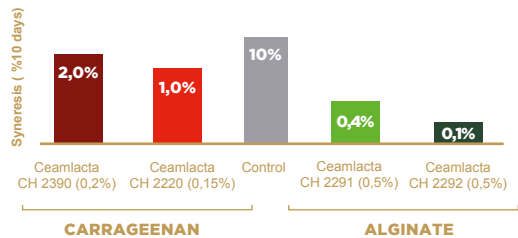
Stable microsystem TAXT+ at 10°C



### SENSORY PROFILE



### SYNERESIS MEASUREMENT



CEAMSA - Application Guidelines

AGL n° 2069 Processed Cheese Cream Cheese (Alginate)

AGL n° 2070 Processed Cheese Cream Cheese (Carrageenan)

AGL n° 2071 Analogue Cream Cheese