



IMPACTING
BETTER FOOD™

Sweet Processed Cream Cheese

Formulated with ICL functional ingredients

Lightly sweet, creamy indulgent cheese with raspberry jam filling – perfect for a snack or dessert



DAIRY + DAIRY ALTERNATIVES



Expert solutions for an exceptional consumer experience.

JOHA® PZ 40 K

Sodium-free emulsifying salt

- Low saltiness and sodium
- pH stabilisation

JOHA® C New

Specialty phosphate system

- Protein stabilisation
- Extended shelf life stability

BEKAPLUS® Q 6 R

Texture system for processed cheese

- Provides firmness and creaminess
- Avoids syneresis

Sweet Processed Cream Cheese

Preparation instructions

Combine all ingredients, including 8% cream cheese, in the kettle, excluding citric acid and sucrose. Mix at 1500 rpm for 1 minute. Heat with direct steam injection to 70°C, adjusting the pH to 5.2-5.3 with citric acid. Continue heating to 92-93°C, monitoring pH as needed, and hold at this temperature for 6 minutes. Add sucrose and mix for 1 minute at 1500 rpm, checking dry matter. Homogenize into 75-25 bars, fill at 75°C, cool rapidly in the fridge, and store at +2 to +6°C for at least 12 hours.

Ingredients	TOTAL %
Cream Cheese	55,00%
Butter	14,60%
Water including condensate	13,83%
Sucrose	10,00%
Milk Protein Isolate	3,00%
JOHA® PZ 40 K	1,30%
Rennet Casein	1,00%
Citric Acid	0,40%
JOHA® C New	0,40%
White Vinegar	0,17%
BEKAPLUS® Q 6 R	0,10%
TOTAL	100,00%

ⓘ Allergens: Dairy/milk

Nutrition Facts

About 1 Serving Per Container	
Serving size	(100g)
Amount Per Serving	
Calories	342
Total Fat 39g	
Saturated Fat 18g	
Trans Fat 0g	
Cholesterol 0mg	
Sodium 1mg	
Total Carbohydrate 11g	
Dietary Fiber 0g	
Total Sugars 11g	
Includes 11g Added Sugars	
Protein 9g	

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NOTE: 5% sugar from additional fruit filling



DAIRY + DAIRY ALTERNATIVES

We can help you meet growing consumer demand for dairy and dairy alternative products with our ingredient solutions for texture and stability.

The future of better food starts here.

Let's explore the possibilities, together.

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