

# Quark whipped

## recommended recipe

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### Product characterization

Quark is an unripened fresh cheese which, for stability reasons, is usually heat-treated after preparation.

The galactomannans provide a harmonious, soft consistency and prevent possible sandiness through the protective colloid action. In addition they stabilize the foam structure by immobilizing the free water.

### Recipe (Ref.: KA15\_94e.DOC)

Quark (unripened fresh cheese)	approx. 94 %
Gelatine A	1,00 - 1,50 %
VIDOGUM LS 36/200 (E410/E412)	0,10 - 0,30 %
Sugar and sugar varieties	approx. 4 %

### Preparation

1. Dry mix the gelling and thickening agent with the sugar and add to the quark before the "quark-mill"
2. Thermal treatment
3. Finally whip and package directly

### Remarks

- VIDOGUM LS 36/200 stabilizes the foam, prevents syneresis and lends the product a pleasant consistency.
- The concentrations used must be adjusted according to the contents and the specific production conditions.