

Fresh cheese preparation

recommended recipe

Product characterization

This recipe gives a true-to-type product with excellent spreadability and high syneresis stability

Recipe (Ref.: KB13_94e.DOC)

Skim quark (fresh cheese)	60 %
Cream with 35% fat	38 %
Salt	1 %
VIDOGUM SP 200 (E417)	0,48 %
Carrageenan (E407)	0,28 %
Seasoning etc.	X %

Preparation (in Stephankutter)

1. Stir the VIDOGUM SP 200, Carrageenan and salt into the cream containing 35% fat
2. Add the fresh cheese and cream
3. Heat up to a maximum of 70°C and keep at this temperature for a maximum of 22 min
4. Cool down to about 55°C (do not go below 50°C), package and seal.
5. Finally cool thoroughly and store at 4°C

Remarks

- A hot holding time of over 22 min. leads to a sandy structure.
- When packaging temperatures are >55°C, condensation readily forms on the surface in the closed pack.
- When packaging temperatures are <55°C, through mechanical stress a part of the formed gelling power is irreversibly destroyed, leading to a loss of texture and consistency.
- VIDOGUM L can also be used instead of VIDOGUM SP, whereby the concentration as well as the mixture ratio to the carrageenan must be re-adjusted.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.