

Quark whipped

recommended recipe

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.

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.