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**PRESS RELEASE**

**Protein solution cuts cream cheese-making process   
from 20 hours to just 30 minutes**

Arla Foods Ingredients will launch one of the world’s fastest cream cheese manufacturing processes at Food Ingredients South America (São Paulo, Brazil, 21-23 August 2018).

Traditionally, cream cheese-making is a complex procedure that can take up to 20 hours and generates significant amounts of acid whey meaning it is inefficient, expensive and occupies valuable space on the production line. But thanks to a new whey protein ingredient solution from Arla Foods Ingredients – Nutrilac® CH-7694 – dairies can now reduce the cream cheese manufacturing process to just **30 minutes** while increasing yield at the same time.

Developed in Arla Foods Ingredients’ application centre in Buenos Aires, Argentina, Nutrilac® CH-7694 creates a cream cheese that delivers excellent flavour and texture. It is easy to handle and highly versatile, which makes it suitable for further processing into products such as cheesecakes and sushi. The key to the speedy production process is the elimination of the fermentation and separation processes. Not only does this dramatically reduce manufacturing times, but it also eradicates acid whey production and requires less investment in machinery.

Aparecido Silveira, Industry Marketing Manager for Dairy at Arla Foods Ingredients, said: “Our new high-yield solution is a great way for cream cheese-makers to cut costs and increase profits. It is particularly suitable for dairy companies looking to get into the category for the first time because it requires no extra investment in manufacturing plant. But it also has the potential to revolutionise processes for existing manufacturers of cream cheese.”

Exhibiting on Stand 10-50 at Fi South America, Arla Foods Ingredients will also unveil a new solution for making a high-protein drinking yoghurt that delivers great texture and mouthfeel throughout its shelf life. In tests, a 7.5% protein drinking yoghurt made with Nutrilac® YO-5088 was found to have a significantly more desirable level of viscosity than a similar product made with a standard milk protein concentrate. It also retained this pleasant, drinkable texture for much longer. The results show that Nutrilac® YO-5088 is ideal for creating on-the-go drinking yoghurts that offer great taste and high levels of satiety to today’s busy and health-conscious consumers.

Also set to be unveiled at Fi South America is Nutrilac® YO-4575, a low-pH, heat-stable protein ingredient for creating delicious, fresh-tasting, healthy long-life yoghurts for children’s snacking occasions and lunchboxes. Sensory evaluation has demonstrated that yoghurt made with the new ingredient scores highly on mouthfeel, delivering a pleasant and soft texture with zero dryness or sedimentation. Tests have also shown that long-life yoghurt made with Nutrilac® YO-4575 will not develop syneresis even after six months storage at 30°C.

Visitors to Arla Foods Ingredients’ booth at FI South America will have a chance to see and taste concept products made with all three of these innovative protein solutions.

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**About Arla Foods Ingredients**Arla Foods Ingredients is a global leader in value-added whey solutions. We discover and deliver ingredients derived from whey, supporting the food industry with the development and efficient processing of more natural, functional and nutritious foods. We serve global markets within early life nutrition, medical nutrition, sport nutrition, health foods and other foods and beverage products.

Five reasons to choose us:

* We have R&D in our DNA
* We offer superior quality
* We are your trusted business partner
* We support sustainability
* We ensure security of supply

Arla Foods Ingredients is a 100% owned subsidiary of Arla Foods. Our head office is in Denmark.

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