

Excellent spreadable cream cheese (100% Whey binding)



Table below shows two spreadable cheese recipes. The first recipe is with 24% fat and the second one is with 12% fat.

Ingredients	Cream cheese with 24% fat Dosage (%)	Cream cheese with 12% fat Dosage (%)
Non-fat milk	34.5	64
Cream (40% fat)	60	30
Etenia™ ES*	4.5	5
Salt	1	1
Total	100	100

* Potato starch

Etenia™ ES

The multifunctional **texturizing** and **gelling** solution for **creamy dairy-based** products. The product is perfectly tapping into the need to make dairy products **clean label, delicious, sustainable and guilt-free.**

Etenia™ ES provides

- Excellent solubility
- Full mouthfeel
- Texture range: spoonable to spreadable
- Neutral color
- Creamy taste
- Free from allergen labelling
- Stability
- Whiteness
- Clean label
- Plant-based
- Easy to process

Etenia™ ES characteristics

- Thermo-reversible
- Thickening - Gelling
- Low process viscosity
- Ease of preparation - shear, heat, pressure and pH-stability

