

# Excellent spreadable cream cheese (100% Whey binding)



**ETENIA<sup>®</sup>**  
by Avebe

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	34.50	64.00
Cream (40% fat)	60.00	30.00
ETENIA <sup>®</sup> ES*	4.50	5.00
Salt	1.00	1.00
<b>TOTAL</b>	<b>100.00</b>	<b>100.00</b>

\* Potato starch

## ETENIA<sup>®</sup> ES

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

### ETENIA<sup>®</sup> ES provides

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

### ETENIA<sup>®</sup> ES characteristics

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

