



## PROCESSED CHEESE

*REALBLEND Q-56*

*REALBLEND Q-24*

*REALBLEND Q-170*

## RECIPE

Ingredients	FRUIT SPOONABLE DESSERT	CREAMY SPOONABLE DESSERT	SPREADABLE TEXTURE	SLICEABLE TEXTURE
<b>REALBLEND Q-56</b>	<b>0,40</b>	-	-	-
<b>REALBLEND Q-24</b>	-	<b>0,40</b>	-	-
<b>REALBLEND Q-170</b>	-	-	<b>0,30</b>	<b>0,80</b>
Modified waxy mais starch E1422	1,00	1,50	1,50	-
Quark cheese (30%fat)	70,00	60,00	80,00	80,00
Fresh milk (3,5% fat)	5,55	18,05	18,10	19,10
Chocolate and hazelnut paste	-	8,00	-	-
Fruit puree (10 Bx)	15,00	-	-	-
Sugar	8,00	12,00	-	-
Salt	0,05	0,05	0,10	0,10
Flavour colour and spices	OPT	OPT	OPT	Opt
<b>TOT</b>	<b>100,00</b>	<b>100,00</b>	<b>100,00</b>	<b>100,00</b>
FAT	21,50	21,60	24,80	25,00
CARBOHYDRATES	15,60	17,30	4,80	3,60
TSS	39,90	45,10	32,60	31,80

## TECHNOLOGY

1. Add all ingredients into colloid mill
2. Heat to 95°C
3. Homogenize high shear at 3000 rpm
4. Check pH and Bx
5. Fill at 80°C in pots
6. Cool to 4°C
7. Store in fridge
8. Shelf life 2 months at 4 – 8°C

## DECLARATION

☞ **REALBLEND Q-24** is an emulsifier and stabilizer system based on:

- Carrageenan E407
- Cellulose gum E466
- Standardization with sugar and dextrose

☞ **REALBLEND Q-56** is an emulsifier and stabilizer system based on:

- Sodium alginate: E401
- Tara gum: E417
- Standardization with sugar and dextrose

☞ **REALBLEND Q-170** is an emulsifier and stabilizer system based on:

- Carrageenan: E407
- LBG: E410
- Standardization with sugar and dextrose



**Headquarter – Office – Laboratories**

Via Galileo Galilei, 5  
24060 Torre de Roveri (BG)  
Italy

[www.realfoods.it](http://www.realfoods.it)

