

Cream cheese preparations

with maximum creamy texture – also with reduced fat content

Cream cheese preparations with a particularly creamy, smooth and full-bodied texture are very popular with consumers. The challenge here is to maintain the desired taste and texture, especially if fat is reduced and more water is used in the product.

Hydrocolloids such as locust bean gum, starches and also gelatine are used for this and increase the water binding, creaminess and generate a full bodied texture.

Our recommendation for cream cheese preparations with maximum creamy texture even with reduced fat content:
Pectin Classic CD 202



For the production, stabilisation and to texturize such cream cheese preparations our special Pectin Classic CD 202 is suitable and leads to:



We are glad to advise you on individual product solutions!
Contact: solutions@herbstreith-fox.de