



Low fat cream cheese

Taste improvement

What is the impact of the Biospringer ingredient(s) used in this formula?

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🚰 Dosage: 0.30 % (as consumed)

- Keeps the freshness of the cream cheese.
- Provides body and umami flavour.
- Has a neutral taste profile.

Ingredients:	Control	Test
Cream cheese (4% fat)	66.50%	66.50%
Sour cream	25.00%	25.00%
Inulin	8.00%	8.00%
Maltodextrin	0.30%	-
Salt	0.20%	0.20%
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Total:	100.00%	100.00%

Preparation instructions:

Mix cream cheese and sour cream together in a blender at high speed and 50°C.

Add all powdered ingredients while mixing.

Heat to 80°C during a few minutes to pasteurize.

Fill cups while the product is still hot.

Keep in the refrigerator few hours.

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