

Jungbunzlauer

From nature to ingredients®

Fat and sodium reduced processed cheese & cheese product

with Tripotassium Citrate



Ingredients	Supplier	Quantity	
1 Gouda (30 % FDM)		71.06 %	710.60 g
2 Butter		0.76 %	7.60 g
3 Skim milk powder		4.95 %	49.50 g
4 Salt		1.08 %	10.80 g
5 Trisodium Citrate Dihydrate	Jungbunzlauer	0.68 %	6.80 g
6 Tripotassium Citrate	Jungbunzlauer	1.75 %	17.50 g
7 Citric Acid	Jungbunzlauer	0.33 %	3.30 g
8 Water		19.39 %	193.90 g
Total		100 %	1000 g

Directions

- 1 Mix all dry ingredients and stir for 1 min on low speed
- 2 Add water and stir for 3 min on low speed
- 3 Heat mix to 90 °C (194 °F) and stir for 2 min on low speed
- 4 Hold temperature at 90 °C (194 °F) and stir for 6 min on high speed
- 5 Adjust pH-value to 5.5 - 5.7
- 6 Fill hot into suitable container and cool down

Nutrition Information

	per 100 g	per serving (20 g)
Energy	920 kJ / 221 kcal	184 kJ / 44 kcal
Protein	23.60 g	4.70 g
Carbohydrates	2.70 g	0.55 g
of which sugar	2.70 g	0.55 g
Fat	12.70 g	2.55 g
of which saturated	8.30 g	1.65 g
Salt	2.70 g	0.55 g
of which sodium	1.10 g	0.20 g

Nutrition Claims

- Reduced in sodium



Note: In the US, this recipe is not a standard of identity product according to 21 CFR Part 133. It can be labelled as "pasteurised prepared cheese product" or "pasteurised process cheese product".

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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.