




Cream Cheese Preparations

Fat reduction and high taste sensation for healthier nutrition

Today, cream cheese preparations, including vegan alternatives, are offered in a variety of flavors, textures, and fat levels. **The challenge is to achieve the desired smoothness and creaminess in this variety of products.** The consumer also requests a full-bodied texture, even in fat-reduced versions or alternative plant-based products.

Hydrocolloids such as locust bean gum, and starches are typically used to increase water retention in cream cheese. In the case of clean-label solutions, our multifunctional HERBACEL® AQ® Plus Citrus fiber is the product of choice.

Our recommendation for additive-free, fat-reduced cream cheese preparations: **HERBACEL® AQ® Plus Citrus**



HERBACEL® AQ® Plus Citrus can be used **as single ingredient solution for texturization of additive-free, fat-reduced cream cheese preparations.** The use of citrus fiber in fat-reduced products will balance the lack of mouthfeel and will preserve spreadability. In combination with other hydrocolloids citrus fiber helps minimizing syneresis.

In cream cheese preparations HERBACEL® AQ® Plus Citrus leads to:



We would be happy to advise you on individual product solutions!

Contact: solutions@herbafood.com