



IMPACTING
BETTER FOOD™

Garlic & Chive Spreadable Cheese

Formulated with ICL functional ingredients

European-style smooth and spreadable processed cheese spread



DAIRY + DAIRY ALTERNATIVES



Expert solutions for an exceptional consumer experience.

JOHA® S 9

- Emulsifying salt for the manufacture of processed cheese, spreads, sauces and dairy-based soups
- Aids in emulsion stability, increases heat stability, and improves the texture of a wide variety of dairy products

JOHA® C NEW

- Low pH emulsifying salt that is ideal for the stabilization of sour cream, yogurt, creamed cheese-type products and acidified dips

Garlic & Chive Spreadable Cheese

Preparation instructions

Add cheddar cheese, 10% rework, and butter into the Stephan kettle. Mix at 10% rpm for 2 minutes with sharp blade. Add remaining powders (except chives) and water, then mix at 50% rpm for 1 minute. Heat with direct steam injection at 95% rpm to 200°F (internal) – cut heat at 180°F. Check with thermometer. Hold for 2 minutes at 95% rpm. Add chives. Hold for 4 minutes at 30% rpm. Vacuum for 10 sec at 10% rpm. Fill hot over 165°F. Slow cool down at room temperature for around 1 hour. Store refrigerated.

Ingredients	TOTAL %
Water	46.02%
Cheddar cheese, young	23.00%
Butter	16.10%
Skim milk powder	9.95%
Acid casein	2.50%
JOHA® S 9	1.20%
JOHA® C NEW	0.80%
Dried chives	0.25%
Salt	0.17%
Garlic powder	0.01%
TOTAL	100.00%

Nutrition Facts	
5 Servings Per Container	
Serving size	20g
Amount Per Serving	
Calories	50
	% Daily Value*
Total Fat 4g	5%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 170mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 8g Added Sugars	0%
Protein 2g	4%
Vitamin D 0mcg	0%
Calcium 60mg	4%
Iron 0mg	0%
Potassium 40mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



DAIRY + DAIRY ALTERNATIVES

We can help you meet growing consumer demand for dairy and dairy alternative products with our ingredient solutions for texture and stability.

The future of better food starts here.

Let's explore the possibilities, together.

Scan the QR code or visit icfood.com/contact.

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! Allergens: Dairy/milk