

Abstract

Low Protein Cream Cheese

The present invention is directed to cream cheese compositions in which the protein level is reduced to below 6.5 percent, and preferably between about 5 to about 6 percent, with acceptable baking properties. In order to obtain such a cream cheese composition with acceptable baking properties, a stabilizer composition is added to the low protein cream cheese. The stabilizer composition comprises a first stabilizer and a second stabilizer, wherein the first stabilizer is selected from the group consisting of carob gum and tara gum and the second stabilizer is selected from the group consisting of xanthan gum, carrageenan, maltodextrin, pectin, inulin, starch, gelatin, and agar.

No Figure



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