

LOW FAT CHEESE PRODUCT AND METHOD OF MANUFACTURE

Abstract of the Invention

Generally in accordance with the present invention, high moisture low fat processed cheese products having the same body, texture, organoleptic properties and melting properties of pasteurized processed cheese food having at least 23% fat are provided. In accordance with the method of the invention for manufacture of high moisture, low fat processed cheese product, a mixture of particulate skim milk curd, salt and an emulsifying salt is first provided. This mixture is heated with agitation to an elevated temperature above about 160°F (about 71.1°C) to provide a homogeneous cheese blend. An edible acid may be added to the cheese blend. An aqueous wet mix is added to the mixture to provide a high moisture, low fat cheese blend. The wet mix comprises water, a texture modifying agent selected from the group consisting of a maltodextrin, low D.E. corn syrup solids and mixtures thereof and a milk protein source. The wet mix is added to the cheese mixture under conditions whereby the temperature of the blend is maintained above about 130°F (about 54.4°C). Agitation and heating are continued until the cheese blend reaches a temperature of at least about 190°F (about 87.8°C) for a period of at least about 90 seconds to provide a high moisture, low fat processed cheese product having at least about 50% moisture.

This Sheet Has Been Replaced

