

Pasteurized Processed American Cheese Spread



INGREDIENTS

	Usage Levels (%)
Cheddar cheese	54.77
Water	24.20
Sweet whey powder	7.20
Cream, sweet	5.40
Whey protein concentrate, 34% protein (WPC 34)	5.00
Disodium phosphate	2.30
Salt	0.60
Trisodium phosphate	0.45
Annatto	0.08
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	280kcal
Total Fat	18g
Saturated Fat	12g
Trans Fat	0g
Cholesterol	55mg
Total Carbohydrates	12g
Dietary Fiber	0g
Sugars	6g
Protein	16g
Calcium	619mg
Magnesium	15mg
Phosphorus	246mg
Potassium	1910mg
Sodium	400mg
Iron	0mg
Vitamin A	585IU
Vitamin C	1mg

PREPARATION

1. **Grade, clean and pass cheese through a grinder of approximately 6 mm (0.25") diameter opening.**
2. **Blend the ground cheese with coloring agent and cream in an industrial mixer.**
3. **Blend until uniform.**
4. **Add 1/3 of the water to the blender and mix until uniform.**
5. **Prepare a slurry of sweet whey powder and WPC 34 with 1/3 water.**
6. **Transfer the uniform cheese blend to a heating vessel. Add phosphate emulsifiers and salt. Agitate constantly while the blend is being heated.**
7. **When the blend is about 60°C (140°F), slowly add the remaining water and whey slurry. Continue agitation.**
8. **Heat sufficiently to about 82°C (180°F) to ensure pasteurization.**
9. **Pour molten cheese spread into a form. Cover. Seal. Cool.**
10. **Keep refrigerated at 4°C (39°F) during transfer, storage and distribution.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.