Pasteurized Processed American Cheese

INGREDIENTS

	Usage Levels (%)
Cheddar cheese	**65.85**
Water	19.50
Skimmed milk powder	**5.00**
Sweet whey powder	**4.00**
Sodium citrate	2.40
Cream, sweet	**2.00**
Disodium phosphate	0.50
Salt	0.50
Sorbic acid	0.19
Color	0.06
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 to an approximate diameter of 25 mm (1").**
2. **Blend the ground cheese with color, sorbic acid and cream in an industrial mixer until uniform.**
3. **Add 1/3 of the water to the blender and mix until uniform.**
4. **Prepare a slurry of sweet whey powder and skimmed milk powder with 1/3 water.**
5. **Transfer the uniform cheese blend to a heating vessel and while agitating add phosphate and citrate emulsifiers and salt as the blend is being heated.**
6. **When the blend is about 60°C (140°F), slowly add the remaining water and the whey/skimmed milk powder slurry. Continue agitation.**
7. **Heat sufficiently to about 82°C (180°F) to ensure pasteurization.**
8. **Pour molten cheese food into a form. Cover. Seal. Cool.**
9. **Keep refrigerated during transfer, storage and distribution.**

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.

U.S. DAIRY Export Council®
Ingredients | Products | Global Markets