

Pasteurized Processed American Cheese Spread



Nutrition Content per 100 g

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

Ingredients	% Weight
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

Procedure

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.