

2 minutes application break

# Cream cheese

## Facts

**Origin** America

**Dates back** Early 1820s

**Ingredients** Cream, milk and a bacterial culture

Spread or ingredient in various dishes

## MixSing Process



### Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Cream cheese is a type of soft cheese that is made by blending cream and milk. The origins of cream cheese can be traced back to the United States, specifically to the state of New York, where it was first created in the early 1820s by William Lawrence, a New York dairy farmer. The invention of cream cheese was a solution to the surplus cream produced by Lawrence's dairy farm. Instead of wasting the surplus cream, Lawrence experimented with it and created a new type of cheese.

Cream cheese is made by blending cream and milk and then adding a culture, or a mixture of beneficial bacteria, to the

mix. The culture is responsible for cream cheese's characteristic tangy and slightly sweet flavour. The mixture is then heated, cooled, and allowed to sit until it thickens. The cheese is then packaged and can be consumed fresh or aged. It's considered a fresh cheese, as it's not aged like most cheese; it's typically consumed within a week or two of being made.

Cream cheese is a versatile ingredient that can be used in various dishes. It's a popular spread for bagels, crackers, and sandwiches, and it's often used as a base for dips and spreads such as dips for vegetables and crackers. It's also used in

baking, particularly in cheesecake, frosting, and as a filling in pastries. The creamy and tangy flavour of cream cheese makes it perfect for sweet and savoury dishes, and it's a popular ingredient in many American and international cuisines.

Cream cheese is also popular in many vegan and dairy-free alternatives, as it can be made with plant-based ingredients such as nuts and tofu.

In addition, cream cheese is a good source of calcium, protein and Vitamin A.