CREAM CHEESE MADE FROM WHEY PROTEIN POLYMERS

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References Cited
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ABSTRACT

This invention relates to a cheese product and a novel method for preparing a cheese product. More specifically, this invention relates to cream cheese product prepared using an edible fat and polymerized whey protein, as a protein source, obtainable from a whey protein concentrate. A cream cheese product prepared according to the present method exhibits an unexpected increase in firmness and has excellent syneresis properties.

18 Claims, 1 Drawing Sheet