

- [54] **ULTRAFILTRATION PROCESS FOR THE PREPARATION OF CREAM CHEESE**
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- [21] Appl. No.: **842,654**
- [22] Filed: **Oct. 17, 1977**
- [51] Int. Cl.³ **A23C 9/12**
- [52] U.S. Cl. **426/40; 426/41; 426/42; 426/491; 426/582; 426/583**
- [58] Field of Search **426/40, 41, 582, 583, 426/42, 43, 491**

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[57] **ABSTRACT**

An ultrafiltration step is used in the production of cream cheese to provide a cheese pre-mix which is cultured to form cream cheese without generating whey. The raw materials for this process include whole milk, cream and whey protein solids. The whey protein solids are substituted for the skim milk powder formerly used. Ultrafiltration yields a retentate having the butterfat and non-fat solids content required for cream cheese manufacture.

10 Claims, 2 Drawing Figures

