

Cream cheese occupies a relatively small but important place among the many varieties of cheeses available commercially. Cream cheese (also called soft cheese) is a sweet, soft, mild-tasting, white cheese, defined by the US Department of Agriculture (USDA) as containing at least 33% milk fat with a moisture content of not more than 55%, and a pH range of 4.4 to 4.9.

A palm-based cream cheese analogue was produced as an alternative to natural cream cheese. Using the USDA specifications as the guideline, palm-based products were incorporated in the production of the cream cheese analogue using a simple processing technique which does not require the use of bacteria. Adding palm-based products offers functional versatility to the cream cheese analogue. It can be flavoured and coloured according to the requirements of the user and the manufacturer.

CHARACTERISTICS OF NATURAL CREAM CHEESE

- Uniform white to light cream colour.
- A slight lactic acid and cultured diacetyl flavour and aroma.
- Smooth texture and spreadable at refrigerated temperatures.
- Very costly because it is imported from dairy-producing countries.



Carrot cake topping.



Cream cheese analogue.



Cheese cake.

CHARACTERISTICS AND ADVANTAGES OF PALM-BASED CREAM CHEESE ANALOGUE

- Appearance and texture almost similar to those of natural cream cheese.
- White to light cream colour.
- Lower cost of production.
- Shorter production time.
- Availability of substitute ingredients.
- Lower cholesterol content.
- Can be tailor-made according to manufacturer's or consumer's requirements.

FACILITIES

MPOB is the pioneer in producing palm-based cheese analogue. A cheese pilot plant that mimics a mini factory was set-up in 2009, and this plant is capable of producing 600-1000 kg of cheese analogue per day.

USES OF CREAM CHEESE AND PALM-BASED CREAM CHEESE ANALOGUE

- Typically used in savoury snacks of various types – as a spread on bread, bagels, crackers, various types of raw vegetables, *etc.*
- Can be used in cheese cakes and salads.
- Can be used to make cheese sauces.
- Used to make cream cheese icing.
- Can also be used instead of butter or olive oil in mashed potatoes to create a creamy taste.

For more information, kindly contact:

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