



LACTALIS CANADA
TECHNICAL CENTRE
65 Bathurst Street, London, ON
N6B 1N8 CANADA
Tel: 1 519-640-7022
Toll Free: 1 877-891-0811

Website: lactalisingredients.ca
Email: ingredientsinfo@ca.lactalis.com

No Cream Cheese Cheesecake

featuring **Dariplus® 325** & **Dariplus® 350B**

Formula	% by Weight
Dariplus® 325	20.00
Dariplus® 350B	10.00
Guar Gum	0.22
Locust Bean Gum White	0.22
Granulated Sugar Instant Corn Starch	11.56 0.80
Water	34.00
Sour Cream	10.00
Vanilla	0.70
Lemon Juice	0.50
Liquid Whole Egg	12.00
Total	100.00

Procedure

- Place **Dariplus® 325**, **Dariplus® 350B**, the gums, sugar, and corn starch in a Hobart type mixer and blend on low for 1 minutes.
- Slowly add the water, sour cream, vanilla and lemon and mix on medium-low for 2 minutes. Scrape edges.
- Add liquid whole egg to the mixer and blend on low for 1 minute or until smooth. Do not over mix.
- Place a pan of water in the oven to prevent surface from cracking
- For small cakes pour batter into graham pie crust and bake at 350°F for 40 minutes or until centre is almost set.
- For larger cakes pour batter into spring form pan and bake at 300°F for 30 minutes and then at 275°F for 60-120 minutes, depending on size.
- Refrigerate over night.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Cheesecake

Control

Formula	% by Weight
Cream Cheese	64.44
White Granulated Sugar	11.56
Instant Corn Starch	0.80
Sour Cream	10.00
Vanilla	0.70
Lemon Juice	0.50
Liquid Whole Egg	12.00
Total	100.00

Procedure

- Place Cream Cheese in a Hobart type mixer and blend on medium-low for 1 minute. Scrape edges.
- In a separate container dry blend sugar, and corn starch. Add dry blend to mixer and blend on medium-low for 2 minutes. Scrape edges.
- Slowly add , sour cream, vanilla and lemon and mix on low for 1 minute. Scrape edges.
- Add liquid whole egg to the mixer and blend on low for 1 minute or until smooth. Do not over mix.
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