



innolact

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**MUCH MORE
THAN JUST A
CREAM CHEESE**

QUESCREM PLUS, A UNIQUE CREAM CHEESE

There are other cream cheeses on the market, but none of them meet all **3 of the key features** for both **industry** and the **professional**:

- + Ability to Cold dosification
- + Stability to Freezing – Thawing
- + Resistance to Extreme Heating



APPLICATION

+



FREEZE

+



HEATING

Quescrem plus can be adapted in flavor or in texture according to the needs of the customer:

- The texture after heating can be varied from creamy to very consistent
- The current range of available flavours is: Natural, Garlic & Herbs, Tomato & Basil, Chives, Camembert cheese, cured cheese, goat cheese, blue cheese and cheddar

Possible applications:

- Toppings.
- Pizzas.
- Hot sandwiches.
- Bakery & Pastry Fillings (including small size)
- Small pastries and croquettes.
- All type of uses which requires easy application, freezing and heating.



EASY COLD APPLICATION & PUMPING

At refrigeration temperatures, (2 – 6 °C), the cheese has a soft and creamy texture with no dripping, allowing it to be applied and pumped by mechanized systems without the need to softened, whip or mix with other liquid ingredients

CREATED WITH THE INDUSTRY IN MIND!



Advantages:

- Reduction in manipulation.
- Increased shelf-life.
- Minimization of waste.
- Increased productivity.
- Ideal for automated application systems.
- Possibility of mixing with other solid ingredients



EXCELENT FREEZE – THAW STABILITY

Quescrem Plus supports any freezing – thawing cycle without altering its structure or releasing free water. Its visual appearance and culinary properties remain unchanged even with slow freezing and forced thawing

DESIGNED TO WITHSTAND EVERYTHING!

After freezing (-18 °C) and subsequent thawing (40 °C)



QUESCREM PLUS



CREAM CHEESE MARKET LEADER



HEATING RESISTANCE

Quescrem Plus has been developed to withstand all types of heating process used in the food industry (baking, frying and cooking) without losing its shape and its textural characteristics

DEVELOPED TO SUPPORT INNOVATION!

Neapolitan stuffed with cheese, frozen and then baked at 250 ° C.



QUESCREM PLUS



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