

14<sup>th</sup> March 2024

**PRESS RELEASE**

## **Arla Foods Ingredients showcases solutions to boost nutritional value of cheese**

Arla Foods Ingredients is demonstrating how manufacturers can meet demand for high-protein cheese products that combine nutritional quality with indulgence.

In a market where consumers are highly focused on value, health concerns remain a powerful purchase driver. In the US, 51% of cheese consumers are attracted to products with on-pack health claims, while 38% of those in Spain and Italy say they would buy a product that offers a nutritional benefit.<sup>1</sup>

With 42% of consumers globally saying that protein is the most important ingredient<sup>2</sup>, boosting its content in cheese is one of the best strategies to improve nutritional status and allow health claims.

Now Arla Foods Ingredients has launched two new recipe concepts that showcase how its solutions can meet both these needs. Based on high-quality dairy ingredients, they allow manufacturers to swap out milk fat in favour of healthy milk proteins, as well as increasing calcium content.

A new cream cheese concept offers creamy texture and taste despite containing 50% less fat than standard recipes. Rich in high-quality whey proteins thanks to the inclusion of Nutrilac<sup>®</sup> QU-7650 and CH-4560, it delivers all the essential amino acids.

Meanwhile, a low-fat solution for individually wrapped cheese slices uses the fat-mimicking proteins in Nutrilac<sup>®</sup> FO-7065 to reduce the need for skimmed milk cheese. Also containing milk mineral concentrate Capolac<sup>®</sup>, a single 20g slice contains as much calcium as a large glass of milk.

Claus Bukbjerg Andersen, Senior Category Manager, Cheese at Arla Foods Ingredients, said: “Cheese consumers are highly focused on nutritional value, in particular protein content. At the same time, they still want indulgent taste and texture. While this has posed challenges for manufacturers, it has also opened up new opportunities. As our new concepts demonstrate, the right ingredients can give a cheese product a major nutrition boost, creating opportunities for health claims without sacrificing on taste or texture.”

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<sup>1</sup> Mintel ‘The Future of Cheese’, 2023

<sup>2</sup> Innova ‘Top Ten Trends Opportunities for 2024’

The new concepts are showcased in five new Arla Foods Ingredients videos, available at <https://webinar.arlafoodsingredients.com/dairy>

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**About Arla Foods Ingredients**

Arla Foods Ingredients is a global leader in improving premium nutrition. Together with our customers, research partners, suppliers, NGOs and others, we discover and deliver documented ingredients and products that can advance lifelong nutrition for the benefit of consumers around the world.

We serve leading global brands in early life nutrition, medical nutrition, sports nutrition, health foods, and other foods and beverages.

Five reasons to choose us:

- We're passionate about improving nutrition
- We innovate by connecting the best
- We master both discovery and delivery
- We build strong, long-lasting partnerships
- We are committed to sustainability

Headquartered in Denmark, Arla Foods Ingredients is a 100% owned subsidiary of Arla Foods.

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