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# No Cream Cheese Cheesecake

*featuring Dariplus 325 & Dariplus 350B*

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

## 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.

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.

## Version # 1.0

évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.



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# Cheesecake

*Control*

Formula	% by Weight
<b>Cream Cheese</b>	<b>64.44</b>
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
<b>Total</b>	<b>100.00</b>

## 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.
- 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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