

EKÖMUL KREM 200 SERIES

TEXTURISING SYSTEMS FOR PROCESSED CREAM



Processed cream, typically in non-whippable forms, offers a smooth, rich texture that enhances a wide range of dishes without the need for whipping. Ideal for cooking or baking, these creams blend effortlessly, delivering a full-bodied flavour to meals. Examples of processed creams include thickened cream, all-purpose cream and cooking cream.

The **Ekömul KREM 200** series is a range of texturising system specifically formulated for processed cream, offering functionalities that include:

- Enhancing the creaminess of the product through optimal fat dispersion
- Ensuring smooth and consistent spreadability or pourability
- Improving product stability to prevent syneresis during storage
- Elevating the overall appearance of the product

PROSESSED CREAM APPLICATIONS

Thickened Cream

Breakfast Cream

Clotted Cream

All Purpose Cream

Cooking Cream

Optimising Spreading Properties in Thickened Cream

Thickened cream, also known as breakfast cream or “qishta” in the Middle East, is a rich, mildly flavoured spread enjoyed with bread, honey or jams. Its velvety texture and fat content of around 20 – 30% make it ideal for both sweet and savoury dishes. Commonly paired with flatbreads, it can also be used as a topping for desserts like knafeh or mixed with sugar and rosewater for a sweeter treat. **Ekömul KREM 200 series** is specifically designed to optimise the spreading properties of thickened cream, ensuring a smooth and consistent texture.

Thickened cream can be produced through retort processing and canned, or treated with ultra-high temperature (UHT) processing and packaged in aseptic paper cartons for longer shelf life. A pasteurised version is

also available but requires refrigeration due to its shorter shelf life. Potential defects include graininess from protein denaturation and separation or syneresis, often caused by improper texturing systems or dosages.



A dairy breakfast cream sample made with Ekömul KREM 210 SEC, featuring a smooth texture, good mouthfeel and glossy appearance.

Enhancing Versatility in All-Purpose Cream

All-purpose cream is a versatile ingredient used in both sweet and savoury culinary applications. With a fat content typically between 18% – 30% fat, it delivers a creamy texture without the heaviness associated with whipping cream. **Ekömul KREM 200 series** can be utilised to optimise the cream’s functionalities, ensuring it enhances soups, sauces, and desserts. Its smooth, pourable consistency allows for easy incorporation into recipes, and its neutral flavour blends well with various ingredients. While it doesn’t whip into stiff peaks, it is suitable for desserts that require slight aeration and demonstrates moderate acid stability for recipes involving mildly acidic components.

The same **Ekömul KREM 200 series** can be applied in formulating all-purpose cream made with either dairy or vegetable fats. This cream is processed using ultra-high temperature (UHT) treatment, packaged in aseptic paper, and can be stored at ambient. Potential defects may include separation, graininess from protein denaturation, or curdling due to improper processing.

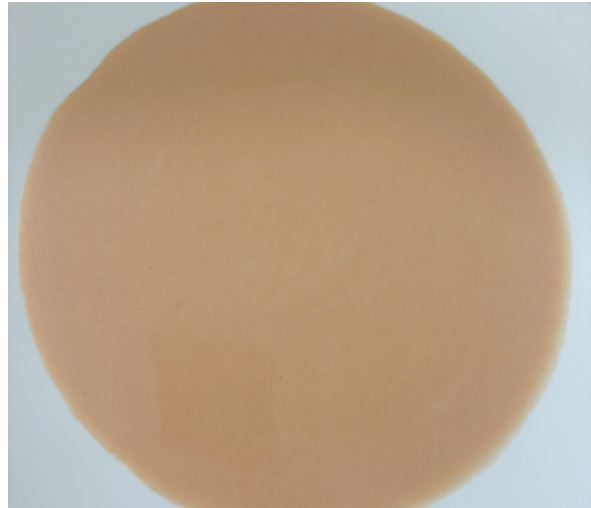


A fruit salad topped with lightly aerated all-purpose cream made using Ekömul KREM 227 SEC.

Maximising Stability and Texture in Cooking Cream

Cooking cream is specially designed for use in hot dishes such as sauces, soups, and casseroles. It typically contains 18 – 25% fat, offering creaminess without being too rich. One of its key features is heat and acid stability, allowing it to withstand boiling and acidic ingredients without curdling or separating. Its smooth, pourable consistency blends well into dishes, creating a velvety texture, while its neutral flavour complements both savoury and spicy recipes. Cooking cream is widely used in creamy sauces like Alfredo, pasta dishes, and baked casseroles.

Cooking cream can be formulated using dairy or vegetable fats, both of which rely on a texturising system like **Ekömul KREM 200 series** for enhanced performance. These formulations undergo ultra-high temperature (UHT) processing for extended shelf life. Defects such as separation, curdling, or graininess may occur due to improper homogenisation or protein destabilisation under heat or acidity.



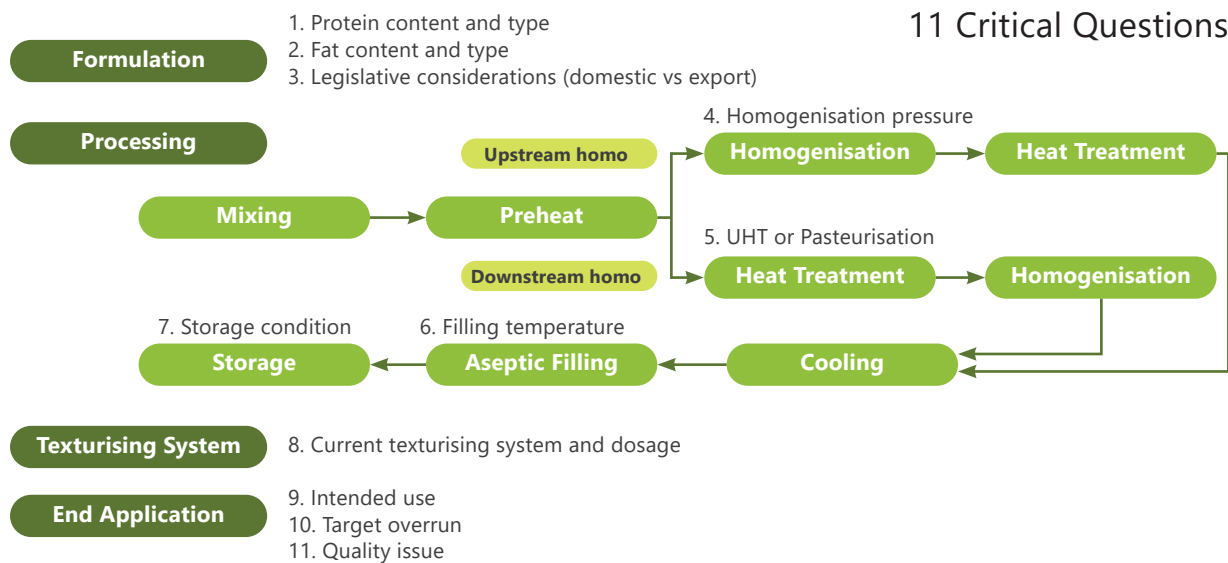
Tomato soup simmered for 5 minutes with cooking cream made from Ekömul KREM 230 SE achieves a smooth texture and thick mouthfeel, without any protein curdling.

Key Considerations in Product Selection

A balance between product formulation, processing, and cost limitations impacts the overall performance of processed cream. Here are some critical considerations:

Approaching Customers

11 Critical Questions



Product Range & Recommended Dosages

Applications	Fat		Product	Recommended Dosage (%)	Product Characteristics					
	Dairy	Vegetable			Creaminess	Glossiness	Smoothness	Viscosity	Heat Stability	Acid Stability
Thickened Cream / Breakfast Cream / Clotted Cream	●		Ekömul KREM 210 SEC	0.2 – 0.4	●	●●	●●	●●		
		●	Ekömul KREM 222 SEC	0.5 – 1.0	●	●●●	●●●	●●		
		●	Ekömul KREM 224 SEC	0.5 – 1.0	●	●	●	●●●		
All Purpose Cream	●	●	Ekömul KREM 227 SEC	2.0 – 2.5	●	●●	●●	●●●	●●	●●
Cooking Cream	●		Ekömul KREM 230 SE	2.2 – 2.5	●	●●	●●	●●	●●	●●●
		●	Ekömul KREM 231 SEC	0.8 – 1.2	●	●●	●●	●●●	●●	●●

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