From research and innovation to factory development

wescrem





We are committed to Research and Development with our own R + D + i Department that responds to the specific needs of our customers.



### YOUR TAILOR-MADE SOLUTION

We provide **solutions when using cream cheese** as an ingredient, because we know that its consumption is a growing trend in the food industry.

The search for excellence, differentiation and specialisation in the food industry means that cream cheese has to adapt to **specific processes and requirements**.

For this reason, at Quescrem we make available to our customers, more than 15 years of experience, as well as the manufacturing technology necessary to meet these goals.





## MAXIMUM CUSTOMISATION

SPECIAL ORGANOLEPTIC CHARACTERISTICS Texture · Flavours · Colours NUTRITIONAL RESTRICTIONS Lactose Free · Gluten Free... SPECIFIC TECHNOLOGICAL BEHAVIORS For Baking - For Freezing - For Whipping - For Dosing... DIFFERENT SOURCING OF RAW MATERIALS Cow · Goat · Sheep · Organic · Vegan... OTHER PRODUCTS / CHEESES Olive · Seaweed · Torta del Casar · Cheddar · Emmental... CLEAN LABEL

# A TEAM PROCESS GEARED FOR SUCCESS

#### **R+D TEAM WORK**

In a Joint Meeting:

2m

- Requirements analysis
- Definition of objectives and needs
- > Workplan proposal

#### PILOT DEVELOPMENT

In our pilot plant:

- Sample development until goals are achieved
- Sample shipment for customer feedback/validation
- > Adjustments according to customer feedback
- Product prototype

#### INDUSTRIAL VALIDATION

In our factory:

UZS

- Industrial-scale product testing
- > Final adjustments in the industrial process
- Final Product Validation

#### A NEW PRODUCT

- We Collaborate in Developing Innovative and Varied Products
- > We Simplify Processes, Time and Costs
- We Guarantee High Quality and Product Standardisation
- Customer support and lifetime service guarantees





Pol. Industrial Castro Ribeiras de Lea P. 54-57 27260, Lugo | +34 982 31 02 76 info@quescrem.es



