

# INNOVATION BEYOND BOUNDARIES.

## HOW SCHREIBER'S R&D TEAM REDEFINES WHAT'S POSSIBLE

When dairy expertise meets creative thinking, breakthrough solutions emerge.



From sushi rolls to frozen cheesecakes, cream cheese performance determines your product quality and your bottom line. At Schreiber, our R&D team pushes cream cheese further, with longer shelf life, better stability, and new textures, to help you innovate faster.

In today's rapidly evolving food landscape, success belongs to companies that can think beyond conventional applications. Our R&D team doesn't just solve dairy problems, we reimagine what dairy ingredients can achieve. From extending product shelf life to creating entirely new beverage experiences, our cross-category expertise transforms ambitious ideas into market-ready innovations that drive business growth.

## BREAKING DOWN THE BOUNDARIES

### THE TRADITIONAL APPROACH VS. THE SCHREIBER DIFFERENCE

Most cream cheese suppliers focus on perfecting existing applications. At Schreiber, our R&D team asks the question: "What if our cream cheese could do more?" This mindset shift opens doors to innovations that others miss:

#### CROSS-INDUSTRY APPLICATIONS:

Optimizing cream cheese for applications like sushi roll adhesion and frozen dessert freeze-thaw stability.

#### EXTENDED PERFORMANCE PARAMETERS:

Pushing products beyond traditional limitations to achieve 90-day shelf life or high-temperature processing stability.

#### PRODUCTION EFFICIENCY GAINS:

Creating solutions that improve yield rates, reduce waste streams, and ensure consistent supply chain performance.

#### OPERATIONAL INNOVATION:

Developing formulations that reduce equipment downtime, improve line efficiency, and minimize quality control variations.

## THE SCIENCE OF POSSIBILITY

R&D team brings together diverse technical backgrounds that span far beyond traditional cream cheese applications:

**Dairy Biochemistry:** Understanding how cream cheese proteins and fats perform in high-heat bakery applications, maintain stability in frozen dessert matrices, and provide optimal adhesion in prepared food assembly.

**Food Engineering:** Optimizing processes for consistent texture in portion-control packaging, improved spreadability at refrigerated temperatures, and enhanced pumping efficiency in industrial applications.

**Sensory Science:** Creating desired mouthfeel for ready-to-eat meals, texture consistency across temperature fluctuations, and flavor stability in extended distribution chains.

**Stability Research:** Extending shelf life through natural preservation systems, improving freeze-thaw performance for foodservice applications, and maintaining quality through retort processing.

## REDEFINING SHELF LIFE POSSIBILITIES

**The Challenge:** A growing food manufacturer needed a cream cheese formulation that could withstand extended shelf life requirements while maintaining premium taste and texture.

**Our Approach:** Our R&D team conducted a comprehensive needs assessment, followed by iterative formulation development and stability testing in our specialized labs.

**The Solution:** We developed a custom formulation incorporating natural stabilizers and optimized processing parameters to extend shelf life without compromising quality.

**Results:** Extended product shelf life enabled broader distribution reach and reduced waste, supporting the customer's growth objectives.

## DAIRY INNOVATION MEETS BEVERAGE EXCELLENCE

**The Challenge:** A beverage manufacturer wanted to incorporate cream cheese-derived ingredients to create a unique mouthfeel and flavor profile in their premium drink line.

**Our Approach:** Leveraging our cross-category expertise, our team applied dairy science principles to beverage applications, focusing on mouthfeel optimization and flavor integration.

**The Solution:** We developed specialized dairy ingredients and processing techniques that provided the desired creamy mouthfeel while maintaining beverage clarity and stability.

**Results:** Successful product launch with differentiated market positioning and positive consumer response to the unique texture and taste profile.

## THE COMPETITIVE ADVANTAGE OF BOUNDARY-BREAKING INNOVATION

### WHY CROSS-CATEGORY THINKING MATTERS

In today's competitive landscape, incremental improvements aren't enough. Companies need breakthrough innovations that:

#### 1) Solve Previously Impossible Production Challenges

Address problems like achieving 120-day shelf life without refrigeration, maintaining texture through multiple freeze-thaw cycles, or eliminating separation in sauce applications.

#### 2) Enable Operational Expansion

Open doors to new equipment configurations, processing parameters, and distribution capabilities.

#### 3) Build Manufacturing Differentiation

Stand out with unique formulations that deliver superior yield rates, reduced waste, and consistent quality metrics.



## THE SCHREIBER INNOVATION ECOSYSTEM

Our ability to innovate beyond traditional cream cheese boundaries comes from:

**DIVERSE**  
TECHNICAL  
EXPERTISE

**ADVANCED**  
LABORATORY  
CAPABILITIES

**INDUSTRY**  
INTELLIGENCE

**TEAM**  
CULTURE

### READY TO BREAK THROUGH YOUR BOUNDARIES?

Whether you're looking to expand into new markets, solve complex formulation challenges, or create entirely new product categories, Schreiber's cross-category expertise can turn ambitious visions into market realities. Contact our team today to explore what's possible.

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