

Method of producing sterilized spread with different fat content involves obtaining, normalizing, packaging, sterilizing and cooling of a high-fat base. The high-fat base used is a combined high-fat cream obtained from cream with a fat content of $35 \pm 2\%$ and an emulsified combined milk mixture in a 50:50 ratio, consisting of a milk fat substitute, an emulsifier, skim milk, and buttermilk. Wherein, the fat content in the spread is determined based on the moisture content in the combined high-fat cream upon normalization.