



Vegan Cheese Ingredients



Driven by health, environmental, and animal welfare concerns, **consumers are increasingly looking for vegan cheese products as a part of their diet.**

It's no secret that consumers are driving significant growth in products with clean, simple ingredients. Demands for claims like natural, plant-based, and non-GMO are driving product innovations resulting in changes from pre-packaged foods to the dairy aisle. In fact, according to Mintel data, claims for "non-GMO" products rose by 6,000 percent between 2010 and 2018!

Nowhere is this consumer-driven change more apparent than in the dairy aisle where consumer demand for alternative milk is on full display. What's next? You don't have to look very far; vegan cheese is already showing signs of significant growth. In the 12 months to October 2019, vegan cheese launches accounted for 6% of new product development in North America, increasing 4% over the previous 12 months¹. And that growth is not driven by vegans alone. Many consumers are looking to moderate their intake of meat and dairy products for health and environmental reasons.

At Univar Solutions, we understand that getting out in front of the vegan cheese category isn't as simple as a quick reformulation. Even though consumers are looking for vegan cheese options, they want the taste and performance characteristics of traditional cheese. We are here to help. We have products that can enhance the taste, quality, and performance of your vegan cheese product. We have the ingredients and the expertise to help you create non-dairy cheese products that mimic dairy cheese in flavor, texture, and performance.

Source: 1. Mintel

PRODUCT	SUPPLIER	FUNCTIONALITY
Coconut oil	Cargill	Oil for texture, mouthfeel & melting properties
Palm oil	Cargill	Oil for texture, mouthfeel & melting properties
Potato starch	Cargill	Thickening, binding & gelling
Tapioca starch	Cargill	Thickening, binding & gelling
Modified corn starch	Cargill	Thickening, binding & gelling
Tricalcium phosphate	Innophos, ICL	Buffering and calcium fortification
Tricalcium citrate	Jungbunzlauer	Buffering and calcium fortification
Sodium acid pyrophosphate	Innophos, ICL	Buffering agent
Disodium phosphate	Innophos, ICL	Buffering agent, emulsifier & protein stabilization
Sea salt	Morton Salt	Flavor & preservation
Sub4salt®	Jungbunzlauer	Sodium reduction
Salona®	ICL	Sodium reduction
Lactic acid - vegan	Jungbunzlauer	Acidulant, flavor & preservation
Citric acid	Jungbunzlauer	Acidulant, flavor & preservation
Xanthan gum	Jungbunzlauer, Cargill	Thickening, binding & texture
Mixed tocopherols	Camlin	Natural preservation
Rosemary extract	Camlin	Natural preservation
Sunflower lecithin	Cargill	Emulsifier & release agent
Canola lecithin	Cargill	Emulsifier & release agent

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