

Vegan Cheese

Value Proposition - protein enrichment & reduced off flavour

PRECISA® 655S is a modified starch to improve elasticity

Deflavourised Faba Bean Protein Concentrate 60% supports the firm texture and adds protein to the product

GEL'N'MELT™ is a modified starch that provides a gelled structure and is easy melting

FLOJEL 60® is a modified starch that provides a gelled structure in the final product

N-Creamer®46 is a modified starch that is used as an emulsifier

Ingredients	%
Water	45.25
Vegetable Fat	25.00
PRECISA® 655S	10.00
Deflavourised Faba Bean Protein	6.65
FLOJEL 60®	4.00
N-Creamer®46	1.50
GEL'N'MELT™	6.00
Salt	1.50
Potassium Sorbate	0.10

Nutrition Facts	
Serving size	(100g)
Energy	412kcal / 1279kj
Fat	24.9g
of which saturates	21.3g
Carbohydrate	20.4g
of which sugars	0.4g
Protein	3.7g
Dietary Fibre	0.7g
Sodium	0.6g



Preparation (Stephan Cutter):

1. Premelt fat
2. Produce a slurry with the pulse protein and double amount of water. Mix it under high shear & let it hydrate for 15 minutes
3. Produce a slurry with the rest of dry ingredients and the rest of water. Mix it under high shear & let it hydrate for 15 minutes
4. Add both slurries & premelted fat into the Stephan bowl
5. Heat to around 50°C and mix at 1500 RPM for 2 minutes
6. Once at 90°C, hold for 5 minutes at 1500 RPM; Fill hot into containers
7. Blast cool to temperature above 0°C, store at 4°C