Protein Replacement 11% Protein Analogue Cheese

IDEA	SOLUTION
Save money in cheese manufacture	An 11% protein analogue cheese
by replacing protein with	for pizza and other applications.
innovative ingredients.	

CheeseApp 50 modified potato starch provides high firmness and a clean taste in analogue block and processed block cheeses.

CheeseApp 70 modified potato starch provides a soft texture, clean taste and good melt for pizza shreds.

CheeseApp 50 and **CheeseApp 70** can be used in combination to achieve both meltability and firmness.

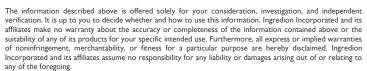
11% Protein Analogue Cheese Recipe

Ingredients		% as is
Water		45.73
Coconut fat		22.00
Rennet casein 80 mesh		12.00
CheeseApp 70		12.00
Skimmed milk powder		3.00
CheeseApp 50		2.70
Emulsifying salt		1.20
Salt		1.00
Potassium sorbate		0.15
Citric acid monohydrate		0.22
	Total	100.00

Preparation

- I. Pre-melt the fat.
- Pour the water into a double jacket mixer bowl. Add the rennet casein, skimmed milk powder, emulsifying salt and salt. Mix at 900 rpm in the mixer for three minutes.
- Add the remaining ingredients except the fat and mix at 900 rpm for three minutes.
- 4. Check mixture for lumps and mix at 900 rpm for 30 seconds to remove any.
- 5. Add melted fat and mix at 300 rpm for one minute.
- 6. Check pH is around 5.8.
- 7. Heat up to 85°C and hold for seven minutes at 300 rpm (heating and holding time are at least 11 minutes in total).
- 8. Fill hot product into containers and blast chill to a temperature above 0°C.
- 9. Store refrigerated at 4°C.

Lyckeby is a registered trademark owned by Sveriges Stärkelseproducenter, förening u.p.a. The CheeseApp 50, CheeseApp 70 and CheeseApp 80 product names are owned by Lyckeby Starch AB.





Nutritional Information

Nutrients per 100g

ENERGY (kJ / kcal)	1235 / 298
FAT (g)	22.0
of which SATURATES	(g) 19.0
CARBOHYDRATE (g)	13.4
of which SUGARS (g)	1.5
DIETARY FIBRE (g)	0.0
PROTEIN (g)	10.8
SALT (g) 1.7 [1729n	

Allergen Information

Contains milk and products thereof.

CheeseApp 50 and CheeseApp 70 contain Sulphur Dioxide (SO2), typically <10 ppm.

INNOVATE WITH US: ingredionidealabs.com

Ingredion Germany GmbH Gruener Deich 110 20097 Hamburg Germany

The INGREDION and INGREDION IDEA LABS marks and logos are trademarks of the Ingredion group of companies.

All rights reserved. All contents copyright ©2018.

