

Protein Replacement

11% Protein Analogue Cheese



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

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

1. Pre-melt the fat.
2. 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.
3. 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.

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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 [1729mg]

Allergen Information

Contains milk and products thereof.

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

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