

Cheese and cheese analogues

Vegan Cheese block

LALLEMAND'S CHOICE

We developed a plant-based aged cheese alternative, featuring some of the traits of a traditional cheese, characterized by rich and umami taste. **Savor-Lyfe® CA** contributes with its aged cheese profile.

Toravita® 001 partially substitutes the pea protein. The beany notes and gritty mouthfeel are replaced by a cleaner profile with great body and richness, as the inactive yeast enhances the creaminess and the fatty perception of the final product.

INGREDIENTS	QUANTITY % BY WEIGHT
Modified potato starch	16.28%
Pea protein	1.35%
Salt	1.50%
Toravita® 001	1.00%
Oat milk	26.72%
Water	26.72%
Sunflower oil	6.28%
Coconut oil	17.49%
Savor-Lyfe® CA	2.26%
Natural color	0.40%
TOTAL	100.0%



DIRECTIONS

- 1- Combine starch, protein, salt and Toravita® 001.
- 2- Add oat milk and water, mix thoroughly for 10 minutes at a temperature of 37°C, Thermomix Speed 3.
- 3- Slowly add melted oils for 3 minutes at a temperature of 37°C, Thermomix Speed 3.
- 4- Heat at 95°C for 8 minutes, Thermomix Speed 3.
- 5- Reduce mixing speed to 2 and add Savor-Lyfe® CA and natural color.
- 6- Transfer to molds. Allow to set at 4°C.
- 7- Recommended resting time to cube or slice: 3 to 5 days.

THIS APPLICATION IS:



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