

Cheese and cheese analogues

Plant-Based cream cheese style spread**LALLEMAND'S CHOICE**

A decadent cream cheese style spread that is creamy and rich. Perfect to go with a freshly toasted bagel at any time of the day.

The flavor component **Savor-Lyfe® CC** adds well-balanced cheese notes and acidity, flavor complexity, highlighting a sweet and fattier mouthfeel. It is typically used at 0.4 – 0.8% in the finished product.

INGREDIENTS	QUANTITY	
	Control % by weight	Enhanced % by weight
Water	64.47	64.08
Coconut oil (refined)	20.13	20.01
Maltodextrin, Faba bean Protein, Tapioca Starch, Locust Bean Gum, Xanthan Gum	14.59	14.51
Savor-Lyfe® CC	0	0.6
Salt	0.6	0.6
Lactic acid powder	0.2	0.2
TOTAL (YIELD 95%)	100	100

**DIRECTIONS**

- 1- Blend water and dry ingredients without flavor and acid in the Thermomix. Mix at 37°C at speed 2.5 for 2 minutes.
- 2- Slowly add melted coconut oil at speed 4 while blending and continue for an additional 3 minutes.
- 3- Heat to 90°C while agitating at speed 3 for 7 minutes.
- 4- Add lactic acid and Savor-Lyfe® CC.
- 5- Homogenize at Thermomix speed 10 for 30s, then fill the warm liquid into containers. Storage at 4°C for at least 3 days before consuming.

THIS APPLICATION IS:

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