GUIDELINE RECIPE

PLANT-BASED: CHEDDAR-STYLE CHEESE

with Healy Group's Functional Starch Blend

- **Optimised for processability and texture**
- **Designed to enhance slice-ability and shred-ability of the block**
- **Offers improved melting characteristics**

The plant based / vegan market is a growing arena where customers are trying to avoid animal derived products including dairy ingredients from a sustainability and ethical point of view. Consumers still desire the opportunity to eat cheese like products in slices or as shredded to be able to use in application such as a pizza topping with the texture, tase and appearance of real cheese. These cheddar style cheeses offer that choice and use a range of authentic, vegan cheese flavours to give an all-round appeal.

Recipe	Cheddar (Firmer)	Cheddar (Firm)
Ingredients / Raw Materials	%	%
Water	45.28	47.28
Coconut Oil	22.00	22.00
Healy Vegan Cheese Firmer	30.00	28.00
*Aromild™ **	0.50	0.50
*Natural Cheddar #1411433 **	0.10	0.10
*Natural Processed Cheddar #1411159 **	0.20	0.20
*Natural Heavy-Cream #1412732 **	0.10	0.10
*Saltwell® **	1.40	1.40
Lactic Acid 80%	0.10	0.10
*4309 X-Tra Guard™ GF **	0.30	0.30
Natural Beta Carotene	0.02	0.02
TOTAL	100.00	100.00

Processing Steps:

1. Add water to Thermomix
2. With slow steady stirring add dry powders to wet out
3. Start to heat
4. Add coconut fat (broken into small pieces)
5. Increase to high shearing whilst heating
6. Heat to 80°C
7. Add lactic acid
8. Hold for 1minute before pouring into moulds
9. Refrigerate to cool and set

Benefits and Characteristics:

The Healy Vegan Cheese Firmer is a functional blend of starches that has been designed to give the same texture as regular cheese. This allows for ease of processability to create the blocks from which slices or shreds can be subsequently created. This blend is optimised for slicing and grating *(shown right).*

Adjusting the level of the blend can allow for subtle variations to give a good melting characteristic in the end application.

** Addition of Edlong and MCLS natural flavours and yeast extracts give the authentic cheddar cheese tasting profile.

Application Photo:



Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Firmer Cheddar Style:

Water, Modified Potato Starch, Coconut Oil, Sea Salt or Salt, Natural Flavour, Rowan Berry Extract, Lactic Acid, Colour: Natural Beta Carotene

Ingredient Declaration - Firm Cheddar Style - Slightly Lower Starch:

Water, Modified Potato Starch, Coconut Oil, Sea Salt or Salt, Natural Flavour, Rowan Berry Extract, Lactic Acid, Colour: Natural Beta Carotene

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Cheddar (Firmer)	Cheddar (Firm)
Energy kJ	1,234	1,207
Energy k Cal	305	298
Fat	22.1	22.1
Of which saturates	19.1	19.1
Carbohydrates	26.1	24.4
Of which Sugar	0.0	0.0
Fibre	0.0	0.0
Protein	0.3	0.3
Sodium	0.466	0.463
Equivalent as Salt	1.195	1.188
UK HFSS Score	18	18



Notes:

*** Also from Healy Group:*
Aromild™ – a natural flavour / yeast extract to give the base umami to the flavour profile – Natural Flavour or Yeast Extract
Saltwell® – naturally reduced sodium sea salt – Salt or Sea Salt
X-Tra Guard™ – natural shelf-life extender – Rowan Berry Extract
Edlong – authentic natural (vegan) dairy flavour to give flavour profile – Natural Flavour
Natural Cheddar #1411433
Natural Processed Cheddar #1411159
Natural Heavy-Cream #1412732

Enquire with our team for more details.

***X-Tra Guard™ is an extract of rowan berries that is naturally high in organic acids. As a result, care should be taken when determining the right level in the recipe by fully assessing the dosage. The levels in this recipe are a suggested starting point (recommended dosage from 2500 ppm to 5000 ppm on total recipe) for initial guidance only and manufacturers should satisfy themselves in their own developments to achieve the desired effects.*

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