GUIDELINE RECIPE

PLANT-BASED: MOZZARELLA-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 Mozzarella style cheeses offer that choice and use a range of authentic, vegan cheese flavours to give an all-round appeal.

Recipe	Mozzarella (Softer)	Mozzarella (Firmer)
Ingredients / Raw Materials	%	%
Water	58.70	51.70
Coconut Oil	20.00	20.00
Healy Vegan Cheese Softer	18.00	25.00
Aromild™ **	0.50	0.50
Natural Sour Cream #1411216 **	0.15	0.15
Natural Butter #1412751 **	0.05	0.05
Natural Mozzarella #1411955 **	0.50	0.50
Lactic Acid 80%	0.30	0.30
Saltwell® **	1.50	1.50
4309 X-Tra Guard™ GF **	0.30	0.30
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 Softer is a functional blend of starches that has been designed to give the same texture as an industrial mozzarella style cheese. Adjusting the level of the blend can allow for subtle variations in the end texture from grate-able through to a softer style.

The profile has been designed to give a good melting characteristic of the cheese in the end application.

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

Application Photo:



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Indicative Ingredient Declaration:

Ingredient Declaration – Softer Mozzarella Style:

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

Ingredient Declaration - Firmer Mozzarella Style:

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)	Mozzarella (Softer)	Mozzarella (Firmer)
Energy kJ	1,002	1,097
Energy k Cal	247	271
Fat	20.2	20.2
Of which saturates	17.3	17.3
Carbohydrates	16.1	22.1
Of which Sugar	0.0	0.0
Fibre	0.1	0.1
Protein	0.3	0.3
Sodium	0.468	0.476
Equivalent as Salt	1.200	1.221
UK HFSS Score	17	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 Sour Cream #1411216
Natural Butter #1412751
Natural Mozzarella #1411955

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.*