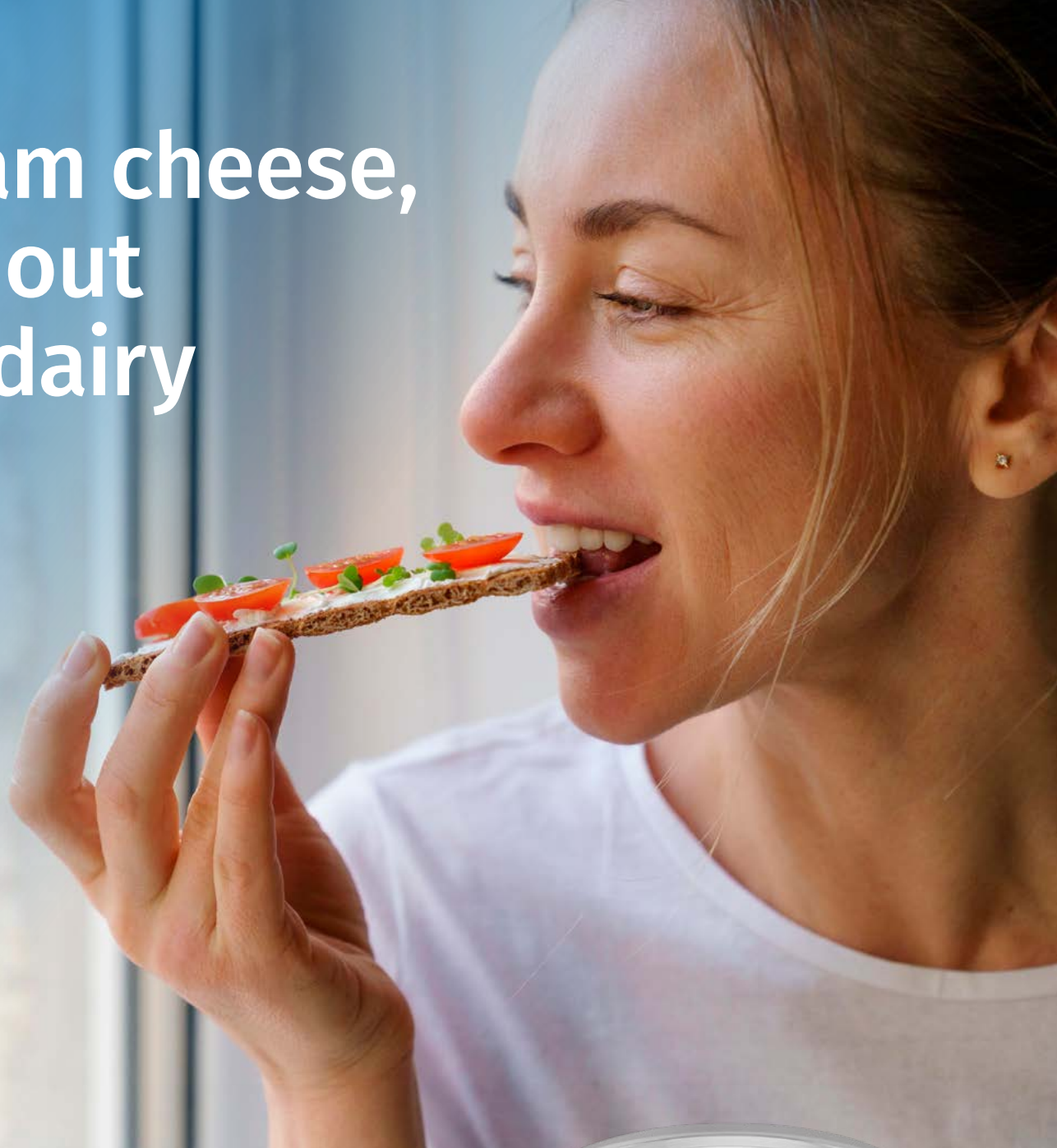


Cream cheese, without the dairy



Consumers are fast getting a taste for plant-based cream cheese. In fact, it's now the third largest offering in the alternative cheese segment*. But how can you make that taste even closer to the real thing? Simple: allow our experts to lend a hand with our portfolio of authentically creamy, tangy, and milky dairy-type flavors: developed (and independently tested with very positive results) specifically for health-conscious consumers who want to enjoy it all.



*Grandreviewsearch.com global vegan cheese market share by product, 2019.



Our ingredients for success

We'll help you create an authentic, clean dairy taste with a distinctive and indulgent cream-cheese direction (creamy, tangy, milky) using our flavor family. It's all based on our long-time heritage in traditional dairy, where we take the tried-and-tested principles of building rich taste step-by-step – and then apply this same expertise to non-dairy applications. It's why at DSM we're the true flavor-makers for plant-based cheese; here to support you in creating the perfect recipe.



Insights & key ingredients



Flavors

Create authentic, clean dairy flavor with a creamy, tangy and milky cream-cheese direction.

Plant-based alternative for cream cheese

Recipe

Ingredients

	(%)
Flavors	1.5-2.5
Dairy-type flavor enhancer 28306D	
Natural cream cheese flavor 300041	
Water	50-60
Coconut oil	25-30
Modified potato starch	5-15
Sugar	1-2
Chickpea protein	1-2
Salt	0.5-1.5
Cultured dextrose	0-1
Lactic acid	0-0.3
Sodium citrate	0-0.3
Sunflower oil blend	0-0.05
Guar gum	0-0.05
Xanthan gum	0-0.05
Total	100

Nutrition Facts

	Per 100 g
Energy	1278 kJ / 304 kcal
Fat	27.5 g
of which saturates	27.5 g
Carbohydrates	11.5 g
of which sugars	1.5 g
Fibre	0 g
Protein	1.5 g
Salt	1 g

V-Label, the quality mark for vegan and vegetarian products

The V-Label is an internationally recognized, registered symbol for labeling vegan and vegetarian products and services. For consumers, it is a simple and reliable shopping aid. With the V-Label, companies offer transparency and clarity. Standardized criteria guarantee that the V-Label is a unique quality mark for vegan and vegetarian products throughout Europe.



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