

Matured golden Gouda, without the cheese



At DSM we believe that plant-based fans shouldn't have to miss-out on the deliciously pungent, complex savory flavor of matured Gouda cheese. In fact, they deserve to enjoy everything from the golden color to its tantalizing texture – not to mention all the vitamins and minerals. Which is why our experts created these plant-based matured Gouda cubes to demonstrate how. Annual growth of the plant-based cheese industry is now estimated to be around 9%*. Here's just one way you can grow with it.

* Euromonitor 2022



Our ingredients for success

We begin with our flavors – which create authentic dairy-type taste with that unmistakable aged, pungent, complex savory Gouda-like direction. Then we add natural gellan gum for smooth mouthfeel – complemented by nature-identical colorants that recreate the vividly golden Gouda-like color that consumers love. Finally, we add all-important vitamins via a custom nutritional premix – for a plant-based matured Gouda cheese that never gets old!

Insights & key ingredients



Flavors

Create authentic clean dairy flavor with pungent, complex Gouda direction.



Gellan gum

Create a flexible texture for efficient slicing.



Colorants

Create natural, golden Gouda-like color.



Premix

Deliver nutritional benefit.

Plant-based alternative for matured Gouda cheese

Recipe

Ingredients

Flavors

Dairy type enhancer 28306D
Natural cheese type flavor 300417L
Natural cheese type flavor 12313D
Expresa® 2200S
Maxavor® YBX

Gellan gum

GELLANEER™ HS-240-2S

Colorants

CaroCare® Nat30%S

Premix

Vitamin pre-mix UF45274000

Water	50-60
Coconut oil	20-30
Modified potato starch	10-20
Sunflower oil	3-8
Sodium chloride	0.5-1.5
Lactic acid	0-0.3
Calcium chloride	0-0.3
Potassium sorbate	0-0.1
Total	100

Nutrition Facts

Per 100 g

Energy	1418 kJ / 339 kcal
Fat	27.5 g
of which saturates	25 g
Carbohydrates	15 g
of which sugars	0 g
Fibre	0 g
Protein	0 g
Salt	1 g

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