

Plant-based Parmesan that packs a punch



Recreating the classical sweet and bouillon notes and piquant, mature flavor of shredded Parmesan cheese for plant-based consumers...it isn't an easy job. But with our experts and ingredients it's possible to achieve - with great texture and added nutrition. Plant-based cheese launches have grown by more than 33% per year since 2017*. Now our team is ready and able to help you capitalize on this opportunity by creating a plant-based Parmesan that packs a punch - and that consumers will love. Enjoy it all.

*Mintel download May 2022 category vegan cheese



Our ingredients for success

We start with our specially developed flavors, which bring an authentic and clean dairy-style taste with distinctive parmesan direction of classical sweet and bouillon notes and piquant, mature and savory flavor. Then we add dairy enhancers for background flavor – along with plant-based proteins like Vertis™ CanolaPRO® to boost nutrition and maintain texture. Then finally we include a customized premix for all-important vitamins. The result: a plant-based hard cheese...that's hard to beat!

Insights & key ingredients



Flavors

Create authentic clean dairy flavor with Parmesan direction.



Vertis™ CanolaPRO® protein

High-quality, plant-based protein isolate that boosts nutrition in dairy alternatives with good solubility while maintaining texture.



Premix

Deliver nutritional benefit.

Plant-based alternative for Parmesan

Recipe

Ingredients

Flavors

Dairy enhancer 28306
Cheese type flavor 12313D
MJ15040L
FFA blend natur

Canola protein isolate

Vertis™ CanolaPRO®

Premix

Vitamin pre-mix UF45274000

Water	30-35
Coconut oil	22-26
Modified potato starch	32-35
Sodium chloride	1-3
Fava bean protein	0-1
Pea protein	0-1
Cultured dextrose	0-1
Citric acid	0-0.05
Sunflower oil blend	0-0.05
Propylene glycol blend	0-0.05
Total	100

Nutrition Facts

Per 100 g

Energy	1553 kJ / 372 kcal
Fat	24 g
of which saturates	24 g
Carbohydrates	34 g
of which sugars	0.5 g
Fibre	0 g
Protein	2 g
Salt	2 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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