A slice of young Gouda, minus the cheese

The unmistakable taste & texture of young Gouda cheese is a feast for the senses. Which is why our experts have created this plant-based generation to help consumers enjoy it all. Our concept doesn't just pack-in flavor. It delivers on authentically appetizing taste; it slices easily with great texture; and it packs a nutritional punch. The cheese alternative segment is expected to reach around \$1.16bn by 2027*. Here's just one way you can enjoy a slice of this booming market.

* Euromonitor 2022

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DSM BRIGHT SCIENCE. BRIGHTER LIVING.

Our ingredients for success

We begin with our flavors – which create authentic dairy-type taste with a mild, clean and slightly acid taste profile going into premium buttery – and complemented by our dairy-type enhancers for added background flavor. Then we add smooth, flexible (and easily sliceable) young Gouda-like texture using our natural gellan gum – complemented by nature-identical colorants. Finally, we add all-important vitamins via a custom nutritional premix for a plant-based young Gouda that never gets old!

Insights & key ingredients

Flavors



Create authentic clean dairy flavor with Gouda direction (mild, clean and slightly acid taste profile going into premium buttery).



Gellan gum Create a flexible texture for

efficient slicing.

Colorants Create natural dairy-like color.

Premix Deliver nutritional benefit.

Plant-based alternative for young Gouda cheese

Recipe

Ingredients	(%)
Flavors	2-3
Dairy type enhancer 28306D	
Natural cheese type flavor 300417L	
Natural cheese type flavor 12313D	
Gellan gum	0.2-0.5
GELLANEER™ HS-240-2S	
Colorants	0-0.01
CaroCare [®] Nat30%S	
Premix	0-0.5
Vitamin pre-mix UF45274000	
Water	50-60
Coconut oil	20-30
Modified potato starch	10-20
Sunflower oil	3-8
Sodiumchoride	0.5-1.5
Lactic acid	0-0.3
Calcium chloride	0-0.3
Potassium sorbate	0-0.1
Total	100

Nutrition Facts

Energy	1418 kJ / 339 kcal
Fat	30.5 g
of which saturates	25 g
Carbohydrates	15 g
of which sugars	0 g
Fibre	0 g
Protein	0 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.



Per 100 g

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