

Protein Replacement

15% Protein Analogue Pizza Cheese



IDEA	SOLUTION
Save money in cheese manufacture by replacing protein with innovative ingredients.	A 15% protein analogue pizza cheese with strong sensory qualities.

GEL 'N' MELT™ modified starch is a texturiser that can enable cost savings through casein replacement while delivering high meltability and good shreddability in analogue pizza cheese. It can also improve the texture of current analogue and processed block cheese products without casein.

15% Protein Analogue Pizza Cheese Recipe

Ingredients	% as is
Water (cold)	47.57
Coconut fat	25.00
Rennet casein	18.50
GEL 'N' MELT™	5.00
Emulsifying salt	2.00
Salt	1.50
Potassium sorbate	0.15
Citric acid monohydrate	0.28
Total	100.00

Preparation

1. Pre-melt the fat.
2. Pour the water into the double jacket mixer bowl and add the rennet casein, emulsifying salt and salt. Mix at 900 rpm for three minutes.
3. Add all ingredients except the fat and mix at 900 rpm for three minutes.
4. Check mixture for lumps and mix at 900 rpm for 30 seconds to remove any.
5. Add melted fat and mix at 600 rpm for one minute.
6. Heat to 75°C and continue mixing at 600 rpm. Heating time should take at least two minutes.
7. Hold at 75°C for six minutes, until the mass is smooth and has a stable, stretchy texture.
8. Fill hot product into containers and blast chill between 0 - 5°C.
9. Store refrigerated at 4°C.

Nutritional Information

Nutrients per 100g

ENERGY (kJ / kcal)	1271 / 308
FAT (g)	25.0
of which SATURATES (g)	21.6
CARBOHYDRATE (g)	4.3
of which SUGARS (g)	0.0
DIETARY FIBRE (g)	0.0
PROTEIN (g)	15.0
SALT (g)	2.6 [2641mg]

Allergen Information

Contains milk and products thereof.

GEL 'N' MELT™ contains Sulphur Dioxide (SO₂), typically <10 ppm.

INNOVATE WITH US: [ingredientidealabs.com](https://www.ingredientidealabs.com)

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