



CheezePro

Analogue Semi-Hard Cheese Powder Base CheezePro CP1030

Real Ingredients has developed a proprietary cheese ingredient CheezePro CP1030 which contains all the dry ingredients to produce analogue cheese. This blend can produce high quality analogue cheese consistently when combined with vegetable or dairy fat. Analogue cheese produced from CheezePro CP1030 is suitable for use in hot and cold food applications as a cost effective 1:1 replacement for natural cheese.

Ingredient List

- 1 CheezePro CP1030 cheese powder base
- 2 Fat: Non-dairy - Vegetable oil OR
Dairy - Anhydrous Milk Fat, Butter, Cream
- 3 Acidulant
- 4 Bespoke Natural Cheese flavour can be added e.g.
Cheddar, Blue, Italian, Swiss
- 5 Water

Advantages

- 1 Single ingredient solution which removes complexity and variability
- 2 Consistently produce high quality analogue cheese with excellent functionality (very good melt and shredding properties)
- 3 Consistent source of high quality products
- 4 Suitable for all fat sources
- 5 Long shelf life product, 24 months at ambient conditions
- 6 Real Ingredients can supply a range of Natural Cheese flavours eg. Cheddar, Swiss, Blue Cheese

Applications

Used in a range of cold or hot food applications where melt is required, e.g. pizza.

