



planteneers

The Plant Based Pioneers

Plant-based alternatives to cheese



Alternatives to sliced cheese

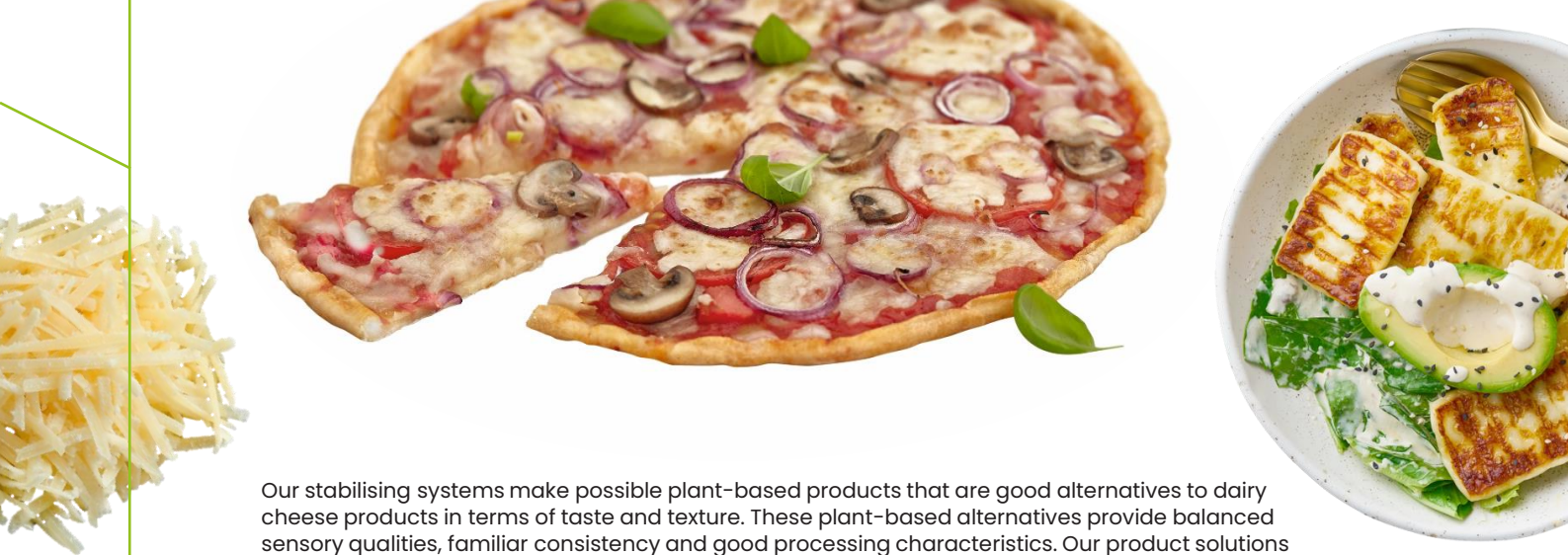
Alternatives to block cheese

Alternatives to grated cheese

Alternatives to processed cheese

Alternatives to cheese side dishes

**PLANT
BASED**
COMPETENCE
CENTER



Our stabilising systems make possible plant-based products that are good alternatives to dairy cheese products in terms of taste and texture. These plant-based alternatives provide balanced sensory qualities, familiar consistency and good processing characteristics. Our product solutions are based on various plant sources like potatoes, peas, fava beans and rice – not just soy.

Alternatives to sliced cheese

Stabilising System	Properties	Dosage
fiildDairy CHC 141002 <i>Art. no. 10036833</i>	Integrated compound for plant-based alternatives to sliced cheese, with a pleasant taste and high elasticity	23.5 %
fiildDairy CHC 181001 [BIO] <i>Art. no. 10012282</i>	System for plant-based alternatives to sliced cheese in organic quality, with a pleasant taste and high elasticity	5.75 %

Alternatives to block cheese

Stabilising System	Properties	Dosage
fiildDairy CHB 271502 <i>Art. no. 10038643</i>	Integrated compound for a plant-based alternative to parmesan cheese which is grateable	19.5 %
fiildDairy CHB 152601 <i>Art. no. 10036993</i>	Declaration-friendly integrated compound for a plant-based alternative to creamy Feta cheese, suitable for soaking in oil	9.0 %

Alternatives to grated cheese

Stabilising System	Properties	Dosage
fiildDairy CHG 101001 <i>Art. no. 10008673</i>	Integrated compound for plant-based pizza toppings, with good melting behaviour; production with cutter machine possible	22.7 %
fiildDairy CHG 151001 <i>Art. no. 10012093</i>	Integrated compound for plant-based pizza toppings, with good melting behaviour and stretch properties	23.0 %

Alternatives to processed cheese

Stabilising System	Properties	Dosage
fiildDairy CHS 151001 <i>Art. no. 10033833</i>	Integrated compound for plant-based alternatives to spreadable processed cheese, without melting salts	8.0 %
fiildDairy CHT 151001 <i>Art. no. 10036163</i>	Integrated compound for plant-based alternatives to processed cheese in triangle form, ideal filling viscosity, not sticky	6.2 %

Alternatives to cheese side dishes

Stabilising System	Properties	Dosage
fiildDairy CHQ 141901 <i>Art. no.</i>	Integrated compound for a bake-stable plant-based alternative to barbecue cheese, suitable for grill and oven	18.5 %

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