



planteneers

The Plant Based Pioneers

Plant-Based Alternatives to Cheese



Alternatives to Sliced, Grated and Block Cheese

Alternatives to Processed Cheese

Alternatives to Ripened Cheese



Our functional 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 peas and fava beans – not just soy.

Alternatives to Sliced Cheese

Functional System	Properties	Dosage
fiildDairy CHC 101004 <i>Art. no. 10083552</i>	Integrated compound for plant-based alternatives to sliced cheese, with a pleasant taste, firm bite and very elastic slices	22.5 %
fiildDairy CHC 151001 <i>Art. no. 10115552</i>	Integrated compound for plant-based alternatives to sliced cheese with 5 % protein, with a pleasant taste, soft bite, creamy texture and elastic slices	25.6 %

Alternatives to Block Cheese

Functional System	Properties	Dosage
fiildDairy CHB 271503 <i>Art. no. 10092962</i>	Compound for plant-based alternatives to parmesan cheese, which is gratable and melts	17.0 %
fiildDairy CHB 152601 <i>Art. no. 10036993</i>	Declaration-friendly integrated compound for plant-based alternatives to creamy feta cheese, suitable for soaking in oil	9.0 %
fiildDairy CHB 151401 <i>Art. no. 10097502</i>	Clean label integrated compound for plant-based alternatives to cheese with 7 % protein content, can be served in cubes, sticks or slices	25.5 %

Alternatives to Grated Cheese

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

Alternatives to Processed Cheese

Functional System	Properties	Dosage
fiildDairy CHS 151001 <i>Art. no. 10033833</i>	Integrated compound for plant-based alternatives to spreadable processed cheese, without melting salts	7.0 – 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 Ripened Cheese

Functional System	Properties	Dosage
fiildDairy CHR 141002 <i>Art. no. 10107952</i>	Integrated compound for plant-based alternatives to camembert, with 7 – 9 % protein, can be breaded and deep-fried	17.0 %

Vers. 7