

Plant-Based Alternatives to Cheese



Alternatives to Sliced Cheese

Alternatives to Block Cheese

Alternatives to Processed Cheese







Our functional systems make it possible to produce plant-based products that closely match the taste and texture of dairy cheese. 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.

Alternatives to Sliced Cheese

Functional System	Properties	Dosage
fiildDairy CHC 101004 Art. No. 10083552	System for plant-based alternatives to sliced cheese, with a pleasant taste, firm bite, and elastic slices	22.5 – 23.0 %
fiildDairy CHC 151001 Art. No. 10115552	Compound for plant-based alternatives to sliced cheese with 5 % protein, a pleasant taste, soft bite, creamy texture, and elastic slices	25.0 – 26.0 %

Alternatives to Block Cheese

Functional System	Properties	Dosage
fiildDairy CHB 271505 Art. No. 10093122	Compound for the production of grateable plant-based alternatives to parmesan cheese, with two machinery processes possible: Stephan UM or bowl chopper + heating chamber	30.0 %
fiildDairy CHB 151401 Art. No. 10097502	Clean label compound for the production of plant- based alternatives to cheese with 7 % protein content, can be served in cubes, sticks or slices	25.5 %
fiildDairy CHG 101001 Art. No. 10008673	System for the production of plant-based block cheese that is grateable, sliceable, and can also be used as filling or for snack products like chili cheese nuggets	22.7 %
fiildDairy CHG 151001 Art. No. 10012093	Compound for the production of plant-based pizza toppings, with good melting behavior and stretch properties	23.0 %

Alternatives to Processed Cheese

Functional System	Properties	Dosage
fiildDairy CHS 151001 Art. No. 10033833	Compound for the production of plant-based alternatives to spreadable processed cheese, without melting salts	7.0 – 8.0 %



