



Plant-Based Cheddar Cheese

Shreddable, sliceable,
block cheese

Featured Products & Benefits

BEKAPLUS® DV 170

- Easy-to-use, plant-based cheese system which produces sliceable, shreddable, block cheese
- The system is gluten-free, dairy-free, allergen-free, and non-GMO

Plant-Based Cheddar Cheese

Cheddar flavoured plant-based block cheese, suitable for vegan/plant-based, dairy-free and allergen-free claims. Excellent processing characteristics including slice and shred

Ingredients	total %
Potassium Sorbate	0,20%
Coconut Oil	25,00%
BEKAPLUS® DV 170	22,80%
Vegan Cheese Flavour	0,15%
Paprika Oleoresin	0,00%
Curcuma Oleoresin 10%	0,00%
Salt	1,50%
Condensate	12,00%
Water, tap	38,35%
TOTAL	100%

Nutrition Facts	per 100 g
Fat	24,8
Protein	0,25
Carbohydrate	18,5
Total Sugar	0

* Theoretically calculated nutrition facts

Percentage in final product

Name of material	ICL - Product No.	Amount
BEKAPLUS® DV 170	77676	22,80%

Parameters of finished product:

pH-value: 5,6 - 5,8
Dry matter: 47%
Fat in DM: 53%
Protein: 0%

Preparation Instructions

1. Add all ingredients to the kettle
2. Mix at 1500 rpm for 1 minute (the sharp knife mixing tool is recommended to help mixing)
3. Heat with direct steam injection at 1500 rpm to 85°C in 4-6 minutes
4. Vacuum for 20 sec at 700 rpm
5. Fill hot at T > 75°C
6. Once cool, store at +2°C to +6 °C
7. Slice after approximately 6 days



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