



Plant-Based Dairy Challenges Solved

According to a recent survey, nearly 25% of consumers would like to see more plant-based cheese options in stores.¹ However, formulating plant-based cheese applications that meet consumer expectations can be challenging – it is vital to find the right combination of ingredients that have the desired texture, performance, and stability while delivering an authentic taste.

Typical Dairy Alternative Applications

- Cheese slices
- Cheese blocks
- Cream cheese, spreads and dips
- Savory and sweet spreads

Formulation Challenges in Application

- Texture
- Melt/melt control
- Color
- Processability
- pH stability
- Buffering

¹InnovaMarket Insights, 2023 "New Product Trendspotting: Latest Global Trends in Plant-Based."

Customized Functional Solutions

Powerful ingredient systems to simplify formulating and manufacturing plant-based cheese alternatives.

Product Name	Application	Functionality
BEKAPLUS® DV 180	Cheese slice, shred, block	Meltable, clean taste
BEKAPLUS® DV 185 FB	Cheese slice, shred, block	Meltable with faba bean protein
BEKAPLUS® DV 210	Cream cheese, spreads and dips	Smooth, spreadable, clean taste
BEKAPLUS® DV 170	Cheese block, slice, cheese inclusion	Heat stable/melt control, clean taste

Addressing technical challenges with ICL solutions results in:

-  Consumer appeal
-  Formulation ease
-  Speed to market
-  Versatility



Why Work with ICL Food Specialties

ICL Food Specialties is an ingredient solutions provider with over 80 years of experience in the food and beverage industry. We combine the power of a global leader with the passion of an agile team of local experts to help you create solutions that impact the future of food.

 Contact us at: iclfood.com/contact



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