

"Lincoln Park" Pepperjack

Vegan pepperjack cheese block



Benefits:

BEKAPLUS® DV 180

• Excellent cheese texture and remelting properties for use in a variety of vegan applications

JOHA® PZ 35

• High buffering capacity prevents vegan cheese from having a sharp drop in pH during processing and throughout shelf life

CAL-SISTENT®

Calcium fortification

"Lincoln Park" Pepperjack



Description

Indulgent, creamy mouthfeel similar to real cheese

Benefits

- Superior "real cheese" texture and smooth mouthfeel in vegan cheese products
- Great shred and remelt for products like vegan soups, sauces, pizzas and tacos
- Finished product can be manufactured using a variety of process cheese equipment

INGREDIENTS	TOTAL %	
Water	49.49	
BEKAPLUS° DV 180	22.00	
Canola Oil	12.50	
Coconut Fat (AAK Confao 50)	12.50	
Salt	1.50	
JOHA [®] PZ 35	0.70	
Jalapeño Pepper Flakes	0.30	
Red Pepper Flakes	0.30	
CAL-SISTENT °	0.20	
Lactic Acid 88%	0.20	
Sorbic Acid	0.20	
Monterey Flavor (DairyChem	0.10	
RD02315_100)		
Annatto	0.01	
TOTAL	100.00	

Nutrition Fa	acts
Serving size	(28g)
Amount Per Serving	
Calories	80
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamia D. Omas	00/
Vitamin D 0mcg	0%
Calcium 23mg	2%
Iron Omg	0%
Potassium 2mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

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