



Vegan Swiss Cheese

Vegan alternative similar to real cheese



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

Email: foodexperts.na@icl-group.com | Visit: www.iclfood.com

Follow us on LinkedIn 

Vegan Swiss Cheese



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 sandwiches, sauces, savory pastries and fondue
- Finished product can be manufactured using a variety of process cheese equipment

INGREDIENTS	TOTAL %
Water	38.22
BEKAPLUS® DV 180	22.00
Coconut Fat	12.50
Vegetable Fat	12.50
Condensate	12.00
Salt	1.50
JOHA® PZ 35	0.70
CAL-SISTENT®	0.20
Lactic Acid 88%	0.20
Swiss Flavor	0.17
Annatto	0.01
TOTAL	100.00

Nutrition Facts	
Serving size	(28g)
Amount Per Serving	
Calories	80
<small>% Daily Value*</small>	
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	
Vitamin D 0mcg	0%
Calcium 23mg	2%
Iron 0mg	0%
Potassium 2mg	0%
<small>*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.</small>	

BEKAPLUS® and JOHA® are trademarks of BK Giulini GmbH. Cal-Sistent® is a trademark of ICL Specialty Products Inc. © 2022 ICL Food All Rights Reserved. ICL Food is the brand for specialty phosphate product offerings by affiliated entities of ICL Group LTD.

Email: foodexperts.na@icl-group.com | Visit: www.iclfood.com

Follow us on LinkedIn