

Dairy Free Parmesan Style Cheese

Dairy Free Parmesan Style Cheese Ingredients	%
Water	41.60
Modified Starch	30.00
Vegetable Fat	24.15
Salt	2.00
Yeast Extract	0.70
Natural Butter Type Flavour #1411311 – Spray Dry (KP) butter, dairy, fatty, lipolytic, country <i>Water Soluble/Oil Dispersible</i>	0.50
Natural Romano Type Flavour #1410503 – Powder (KP) Romano, Sierra, cheese, Cotija, waxy, yeasty, lipolytic, soapy <i>Water Soluble</i>	0.50
Natural Parmesan Type Flavour #1412119 – Liquid (KP) Musty, parmesan, fatty, fruity, waxy, aged, caproic acid, cheese <i>Oil Soluble</i>	0.30
Citric Acid	0.15
Potassium Sorbate	0.10
Total:	100.00

Procedure:

- In the thermomix add fat and water and set to 50°C and mix on setting 2.
- Once temperature is reached add all other ingredients and mix on setting 5 and heat to 80°C.
- Cheese should be smooth homogeneous and quite viscous once cooked completely.
- Pasteurise at 80°C for 5 minutes.
- Hot fill into containers, invert and cool.

Please Note:

This formula has been devised for benchtop use. It may need adjustment for industrial application to be machinable and produce optimum results.

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