

<b>Dairy Free Edam Style Cheese Ingredients</b>	<b>%</b>
Water	50.90
Starch	22.47
Vegetable Fat	22.25
Salt	2.00
Yeast Extract	0.40
<b>Natural Butter Type Flavour #1411311 – Spray Dry (KP)</b> butter, dairy, fatty, lipolytic, country <i>Water Soluble/Oil Dispersible</i>	<b>0.60</b>
<b>Natural Cheddar Type Flavour #1412271 – Powder (KP)</b> Cheddar, Cheese, aged, fatty, butter, sharp, lactone, soapy <i>Water Dispersible/Oil Dispersible</i>	<b>0.50</b>
<b>Natural Edam Type Flavour #1412502 – Liquid (KP)</b> Fruity, savoury, cheese, nutty, lipolytic, creamy, yeasty, mild <i>Oil Soluble</i>	<b>0.50</b>
Acetic Acid	0.08
Propionic Acid	0.12
Potassium Sorbate	0.15
Natural Carotene	0.02
Natural Paprika	0.01
<b>Total:</b>	<b>100.00</b>

**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 3 and heat to 80°C.
- Cheese should be smooth and homogeneous 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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