

# Analogue Block Cheese

## Ingredients used

EmulPro™ B 200

## Recipe suggestion

Cheese analogues are products used as culinary replacements for cheese and widely used as pizza topping. Analogue cheese with EmulPro™ B 200 gives an excellent texture of the cheese.

Ingredients	Amount
Water	51.65
Akoroma R	24.00
Rennet casein	4.00
Joha PZ7	0.50
Salt	1.00
Citric acid	0.10
Potassium sorbate	0.15
Caseinate EM 6	12.00
Skimmed milk powder	4.00
Flavour	0.60
EmulPro™ B 200	2.00
Colour	0.00
<b>Total recipe:</b>	<b>100.00%</b>

**Production procedure:**

1. Scale all ingredients.
2. Premix starch and protein in one blend, and salt melting salt and sorbate in another.
3. Add water, fat, and salt/melting salt/sorbate into the thermomixer.
4. Set the time for 60 min, temperature to 100°C, knives going forward and speed 2.
5. Mix for 2-3 min until the fat is melted.
6. Add the mix of powders and continue mixing now at speed of 4.5.
7. Continue heating until 85°C. Reduce temperature setting to 90°C and continue for 2 min.
8. Measure pH and adjust to 5.8 – 6.0 by citric acid.
9. Continue to mix 1 min.
10. Pour the cheese into 2 plastic trays. Put on a lid and refrigerate right away.

Total time for the cook is typically 9-10 min.

25 drops of Annatto color A-320-WS dosed by the small and very fine pipette found in the lab.

The flavour is a blend of

0,30% Natural Cheddar Type Flavour 1412271 and

0.30% Natural Cheddar Type Flavour 1411344 from Edlong, Ireland