

Analogue pizza cheese

Ingredients used

EmulPro™ P 200

Recipe suggestion

Cheese analogues are products used as culinary replacements for cheese and widely used as pizza topping. Analogue cheese with EmulPro™ P 200 gives an excellent texture of the cheese. Using EmulPro™ P 200 as replacement of rennet casein will give a very attractive cost-in-use benefit. The melt-and-stretch characteristics are comparable to other analogue cheeses.

Ingredient(s)	Percentage
Water	49.15
Akoroma R	24.00
Rennet casein	11.00
CM High Melt	10.00
Joha PZ7	1.20
Salt	1.20
Citric acid	0.30
Potassium sorbate (E202)	0.15
EmulPro™ P 200	2.00
Flavor	1.00
Total recipe:	100.00

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, protein/starch and salt/melting salt/sorbate into the Thermomixer, and mix at speed 3.
4. When temperature reaches 60-65°C, scrape down the sides inside the mixer, and slow down the speed to 2.
5. Continue heating until temperature reaches 75°C. Hold for 2 minutes.
6. Dissolve citric acid in a little water, and add this to the mix. Mix for 1 minute.
7. Measure pH and adjust to 5.7–5.9.
8. Fill the cheese into containers, and store at 5°C min. 3 days.

Note:

When the rennet casein content is 9 % or below, 2 changes should be made to the process:

1. Use the butterfly wing to create more effect during cooking.
2. Increase the temperature set point to 100°C.