

EZENTIAL® READY-MIX VEGAN CHEESE

EZENTIAL® READY-MIX VEGAN CHEESE is a **100% vegan solution** designed for the production of analog cheeses, combining performance, versatility, and cost-effectiveness. Easy to process, it delivers a texture **suitable for slicing, shredding, and melting**, making it ideal for sandwiches, prepared meals, and a wide range of food applications. Available in two flavors, **Cheddar and Mozzarella**, it ensures reliable performance and excellent sensory quality for plant-based formulations.

Application Recipe

Emmental

Ingredients	%
EZENTIAL® READY-MIX VEGAN CHEESE	**20.50 %**
VEGETABLE FAT	24.38 %
SALT / **EZENTIAL® ADVANCED SALT**	0.95 %
CITRIC ACID	0.06 %
BETA-CAROTENE	0.03 %
VIN'TASTE SAVOURY GOUDA NATURAL	**1.60 %**
VIN'TASTE SAVOURY EMMENTAL NATURAL	**0.50 %**
POTASSIUM SORBATE	0.21 %
GUAR GUM	0.04 %
WATER	51.73 %
Total	100.00 %





Also available in this flavor:

• Cheddar

VIN'OPAK+

A natural alternative to titanium dioxide for controlled opacity in cheese applications.

Packaging

Multi-layers paper bags, ***25 kg*** *net*

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