

CREAM CHEESE ALTERNATIVE

A Creamy, Vegan Spread with an Almond Base

Formulate a creamy tasting, nut-based vegan spread with only seven ingredients. NUTRAVA® Citrus Fiber helps provide a smooth texture and spreadable structure with emulsion stability.



INGREDIENTS

Almond Protein Powder, Water, Refined Coconut Oil, NUTRAVA® Citrus Fiber, Sodium Chloride, Potassium Sorbate, Lactic Acid

PROCESS

- Disperse NUTRAVA® Citrus Fiber into water using high shear mixing for 2 minutes.
- Add melted coconut oil and mix additional 2 minutes.
- Add almond protein powder while increasing the speed gradually.
- Add sodium chloride.
- Adjust pH to 4.4 with lactic acid while stirring.
- Add potassium sorbate.
- Re-adjust pH to 4.4 if it has increased.
- Heat to 85°C for 5 minutes during stirring.
- Adjust amount with hot water.
- Homogenize at 200/50 bars.
- Fill directly into sterile containers.
- Cool to 5°C.

Processing Notes

The use level of NUTRAVA® Citrus Fiber may be adjusted to increase or decrease viscosity and water binding. For a lower water content, the use levels of NUTRAVA® Citrus Fiber should be decreased.

INGREDIENTS	RECIPE
	%
NUTRAVA® Citrus Fiber	0.85
Water (1:1)	67.7
Refined coconut oil	20
Almond protein powder (50% protein)	10
Sodium chloride	0.7
Potassium sorbate solution, 20%	0.3
Lactic acid, 80% (to pH 4.4)	0.45
Total	100

Target pH: 4.5

NUTRITION FACTS	
Fat	20%
Protein	5%

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