



planteneers

The Plant Based Pioneers

Plant-based alternatives to cream cheese and quark



Alternatives to cream cheese

Alternatives to cottage cheese

Alternatives to quark

**PLANT
BASED**
COMPETENCE
CENTER



Our stabilising systems for plant-based alternatives to cream cheese and quark products provide stable products with similar sensory qualities to the equivalent dairy products. Our product solutions are based on various plant sources like almond or oat – not just soy.

Alternatives to cream cheese

Stabilising System	Properties	Fat Content	Dosage
fiildDairy FEC 261501 <i>Art. no. 10008832</i>	System with only one E number for the production of plant-based alternatives to cream cheese based on fava bean	25.0 %	9.75 %
fiildDairy FEC 171002 <i>Art. no. 10036433</i>	System with only one E number for the production of plant-based alternatives to cream cheese based on chickpea	25.0 %	7.5 %
fiildDairy FEC 141001 <i>Art. no. 10090863</i>	System with only one E number for the production of plant-based alternatives to aerated cream cheese based on pea	25.0 %	8.0 – 9.0 %

Alternatives to cottage cheese

Stabilising System	Properties	Fat Content	Dosage
fiildDairy CHP 101001 + fiildDairy NES 191301 <i>Art. no. 10008873</i> <i>+ Art. no. 10009243</i>	fiildDairy CHP 101001 is for the production of plant-based alternatives to cottage cheese based on various plant-based sources. fiildDairy NES 191301 is used to make a plant-based sauce that gives the end product the familiar creaminess of a regular dairy cottage cheese.	4.0 %	4.8 % + 3.4 %

Alternatives to quark

Stabilising System	Properties	Fat Content	Dosage
fiildDairy FES 261001 <i>Art. no. 10008843</i>	Flexible clean label system for the production of plant-based alternatives to quark based on almond paste	15.0 %	5.4 %

Vers. 4