

Jungbunzlauer

From nature to ingredients®



Plant-based feta

with Jungbunzlauer acids

Ingredients	Supplier	Quantity	
1 Water		55.30 %	82.95 g
2 Coconut fat		28.00 %	42.00 g
3 SIMPLISTICA DA 1210*	KaTech Ingredient Solutions	13.50 %	20.25 g
4a Glucono-delta-Lactone	Jungbunzlauer	0.90 %	1.35 g
5a Salt		2.00 %	3.00 g
6 Natural flavour „white cheese type“	Jeneil Bioproducts	0.30 %	0.45 g
Total		100 %	150 g

* Potato starch, pea protein, faba bean protein, natural flavour

Plant-based feta can also be acidified with citric acid or lactic acid (replace GdL (4a) by citric acid (4b) or lactic acid (4c))

4b Citric Acid	Jungbunzlauer	0.20 %	0.30 g
4c Lactic Acid	Jungbunzlauer	0.30 %	0.50 g

Sodium reduced version (for a sodium reduced product replace salt (5a) by sub4salt® (5b))
Further acid addition may be necessary to achieve best possible results

5b sub4salt®	Jungbunzlauer	2.00 %	3.00 g
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Directions

- 1 Disperse Simplistica in warm water (50 °C (122 °F)) at high shear (60 sec; 2000 rpm)
- 2 Disperse melted coconut fat (50 °C (122 °F)) at high shear (60 sec; 200 rpm) in prepared dispersion
- 3 Homogenise (5 min; 13500 rpm)
- 4 Add mix into Thermomix® and heat for 8 min at 95 °C (200 °F), speed 1
- 5 Add salt, acid and flavour and heat for 2 min at 95 °C (200 °F), speed 1
- 6 Fill into suitable container

Nutrition Information

	per 100 g (EU)	per serving (28 g) (US)
Energy	1255 kJ / 303 kcal	90 kcal
Fat	28.0 g	8.0 g
of which saturated	27.0 g	8.0 g
Carbohydrates	11.0 g	3.0 g
of which sugars	0 g	0 g
Fibre	0 g	0 g
Protein	1.2 g	0 g
Salt (EU) / Sodium (US)	2.0 g	230 mg

Nutrition Claims

In case the salt is replaced by sub4salt® (~35 % sodium)

Reduced sodium (EU*/US**)

* Regulation (EC) No 1924/2006

** FDA – Code of Federal Regulations 21 CFR 101.61



Please note that the product designation of vegan end products might be subject to regulatory limitations (e.g. Regulation (EC) No. 1308/2013, FDA guidance) and needs critical evaluation. The title of this recipe card should not be used as a reference.

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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.