

APPLICATION GUIDELINE

VEGAN PARMESAN CHEESE

MATGUM PR2 is a functional system that contains the optimized levels of modified starches, specially designed to produce a vegan parmesan cheese.

PROCESS*

1. Heat water at 55°C
2. Add melted coconut oil into water
3. Add **MATGUM PR2** and other powders
4. Heat until 85°C
5. Pour in mold
6. Store in fridge at 4°C
7. Wait at least one week and grate the block of vegan cheese

FUNCTIONAL SYSTEMS

| | Dosage | Ingredients |
|-------------------|--------|--|
| MATGUM PR2 | 40-50% | E1420 Modified pea starch (acetylated), modified starch (acetylated) |

* trials performed with Thermomix at AGI's laboratory

RECIPE

| Ingredients | % |
|---|--------------|
| Water | QS |
| Refined coconut oil | 10 |
| Other powders (flavours and coloring agent) | 10 |
| MATGUM PR2 | 40-50 |
| TOTAL | 100 |



Information given as a rough guide and without commitment of the company AGI.