

2 minutes application break

Analogue cheese

Facts

Origin Unknown

Dates back Ancient civilizations

Ingredients Nuts, seeds, soy, and other plant-based ingredients.

Used in dishes as a vegan or lactose-free alternative.

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Analogue cheese, also known as alternative cheese or non-dairy cheese, is a type of cheese that is made without the use of animal milk. Instead, it is typically made from plant-based ingredients such as nuts, seeds, and soy. The origins of analogue cheese can be traced back to ancient civilizations, where people experimented using different plant-based ingredients to create cheese-like substances.

In recent years, the market for analogue cheese has grown as more people adopt vegetarian and vegan lifestyles, and concerns about animal welfare, the environment, and health have become more

prevalent. The increasing demand for plant-based options has led to the development of a wide range of analogue cheese products, from soft and spreadable to hard and grated cheeses.

Analogue cheese uses various plant-based ingredients, such as nuts, seeds, and soy. The most common nuts and seeds used in producing analogue cheese include almonds, cashews, and sunflower seeds. Soy milk is also a popular ingredient in many analogue cheese products. The ingredients are then blended and processed to create a cheese-like texture.

Analogue cheese is often used as a dairy-free alternative for those who are lactose intolerant or vegan. It can be used in various dishes, such as sandwiches, pizzas, and pasta dishes, and can be enjoyed similarly to traditional cheese. Some analogue cheeses are also a great source of protein and healthy fats.