

VEGAN

# Cheese

## Non-Dairy Alternative for Parmesan Cheese

*Texture & Plant-Based Performance*

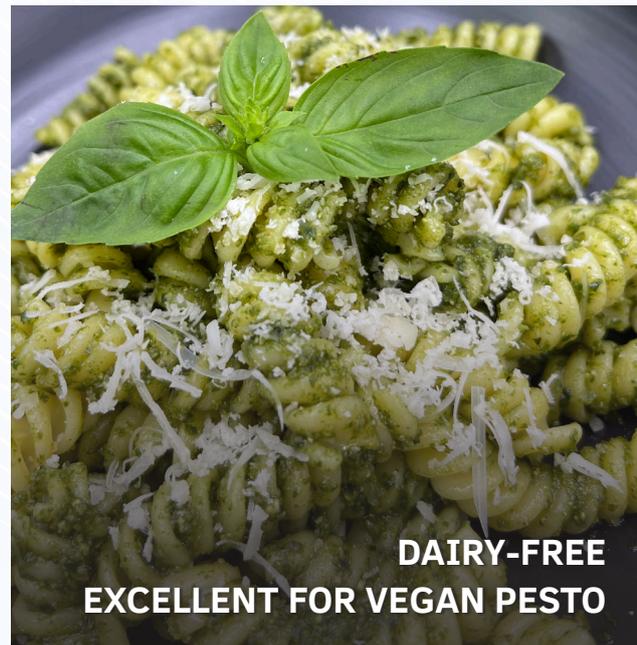
Creating convincing plant-based cheese alternatives requires the right balance of texture, functionality, and nutrition. With the Emsland Group's potato- and pea-based ingredients, textures from soft and creamy to firm, sliceable, and shreddable can be achieved — enabling tailored solutions across a wide range of cheese applications.

For parmesan-style applications, the combination of **Emox® C 70 S** and **Emfix® K02** enables a firm, slightly brittle texture with excellent shredding performance. The ingredients support fast gelling, controlled melting, and a dry, non-sticky surface — key for hard cheese alternatives.

Our ingredients perform reliably in processing and are ideal for stand-alone parmesan-style applications as well as for use in recipes such as vegan pesto.

- ▶ Authentic firm, non-sticky texture
- ▶ Excellent shredding and processing performance
- ▶ Customizable melting behavior and firmness
- ▶ Dairy-free solution

With the Emsland Group's ingredient portfolio, producers can create vegan cheese alternatives that perform like the real thing. Deliver on texture, functionality, and consumer expectations while unlocking new application possibilities.



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using nature to create