

MEAT & CHEESE ALTERNATIVES

Cheese and meat alternatives are produced by blending individual constituents and proteins to produce cheese/meat-like products to conform to specific requirements.

In the past few years there has been an increase in demand for such products due to the rising trend of vegetarians and vegans as well as consumers seeking food which contain less total fat, saturated fat, cholesterol, and calories. In addition, the manufacture of food alternatives allows manufacturers greater scope in manipulating constituents toward textural and nutritional ends.

When producing meat or cheese alternatives the following aspects are key for choosing the most suitable mineral source:

- + Stability in processing conditions
- + Taste affect
- + Required texture of final product
- + Interaction with other ingredients
- + Health benefits for the consumer (bioavailabilty)
- + Fortification



THE FUNCTIONALITY & CHARACTERISTICS

Of the final product can be controlled by careful selection of ingredients and by the method of manufacture. The main success factor is choosing the correct protein construction and binder.

By employing GBi's products specified for this application, the skilled manufacturer can achieve the required results. GBi's Calcium, Calcium Phosphate and Magnesium Phosphate serve as firming agent regulators and enable producers to control the texture and hardness of the product. Calcium and Calcium Phosphate can also be implemented in cheese alternatives as a whitener when required.

In addition, the Calcium level is usually limited by a certain quantity because too much Calcium can cause kidney stone formation. GBi's Citrate based Calcium requires no quantity limit and can even prevent kidney stone formation as well as providing high bioavailabilty.

Tri Sodium citrate is implemented mainly as a buffering or emulsifying agent.



RECOMMENDED GRADES

Gadot Grade	Description	Ca %	Recommended Application
TCC	Calcium Citrate	21	Meat & Cheese firming agent
TCP LD	Calcium Phosphate	37	Meat & Cheese firming agent

Gadot Grade	Description	Mg %	Recommended Application
MGP	Magnesium Phosphate	14	Meat & Cheese firming agent/fortification

Gadot Grade	Description	Na %	Recommended Application
TSC FG	Tri Sodium Citrate	23	Buffering agent & emulsifier

TCC, TCP and MGP produced by Gadot is Halal and Kosher certified. These products are stable and pass heat treatment of up to 150C.

Gbi is a leading GMP manufacturer of ingredients for the Nutraceutical, Industrial, Food, Beverage and Pharmaceutical industries. We are committed to providing the highest quality products and reliability of supply for our customers. Gadot has more than 50 years of experience delivering high bioavailable products including tailor-made solutions and soluble minerals.

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