

“Plant-based Cheese Alternatives” Consortium to develop the next generation of cheese alternatives

With more than 50 years' experience in providing advanced plant-based food solutions to the global food industry, Fuji Oil is committed to developing sustainable food and ingredient solutions that are both healthy and tasty. Fuji Oil has already successfully commercialized a cheese alternative with a palatable taste that is highly evaluated by Japanese Michelin-star chefs, but wants to go further and develop innovative products that are nutritious, tasty and easy to use.

Fuji Oil has joined with partners NIZO, HAS, Bel- Leerdammer and Daiya Foods,* in a consortium aimed at producing cheese alternatives that utilize plant proteins to achieve similar qualities and characteristics as are found in dairy cheese.

The consortium will be led by NIZO and all partners will contribute specialist knowledge and pilot facilities to ensure the best possible outcomes from the project. The project will concentrate on overcoming the challenges associated with replacing dairy protein functions by plant proteins, and solving quality aspects such as off-flavour and texture formation. The researchers will utilize both protein chemistry and fermentation approaches to address these challenges.

The partners aim to develop the next generation of plant-based cheese alternatives, thus contributing to the Protein Transition through providing new products with improved nutrition and taste profiles that will delight consumers.

This project receives financial support from 'Topsector Agri & Food. Within the Topsector, the industry, universities and government are working together to explore innovations for safe, sustainable and healthy plant-food for 9 billion people in a resilient world.

**NIZO - The world's leading company in contract research for better food and health.*

HAS University of Applied Sciences. - Dutch-based technical academic partner

Royal Bel Leerdammer – producer of the famous Leerdammer, a cheese with holes, an unmistakable sweet, hazelnut taste and a resolutely offbeat personality.

Daiya Foods- a Canadian plant food innovator

