

Plant-based indulgence in vegan cheesecake.
Deliciously dairy-free with rice ingredients and inulin.

Consumers are increasingly aware of the goodness to gain from a plant-based lifestyle. Though when looking for that tasty dish, a strictly vegan diet is sometimes hard to maintain. 89% of plant-based eaters worldwide say taste is an important driver when choosing plant-based foods. Looking at the dessert aisle, it is even more of importance. With BENEO's chicory root fibres and rice ingredients, you can overcome dairy-free obstacles and bring texture, stability and rich mouthfeel onto that dessert plate.

Consumers associate natural ingredients with long-term health and sustainable living. As such, they prefer ingredients they know over artificial options. Rice has a good reputation, being an ingredient you can find in cupboards everywhere. Because of its neutral colour and taste, there is no need for masking tactics to deliver that natural blend.

Plant-based products are taking the stage, get on board with alternative ingredients and offer clean choices in the dessert segment.



3 in 4 consumers worldwide is interested in plant-based food & beverages.



63% of US consumers consider rice to be a natural ingredient.

Sources: Health Focus International, Global trends Study 2020, BENEO's Clean Label Research 2018, Global, CAGR 2016-2020

beneo
connecting nutrition and health

Lose the dairy, not the indulgence.

A plant-based lifestyle does not mean giving up on luscious desserts. The proof? This American style cheesecake is dairy-free and is a delicious source of cheesy pleasure (minus the cheese). A bottom layer of crushed cookies topped with a thick layer of plant-based goodness.

This recipe combines 3 of BENEO's natural ingredients, forming a power-trio in making cheesecake possible in a plant-based way. WOW – without the cow!

Orafti® Inulin is coming from chicory root and offers a natural fat mimetic in water-based systems, resulting in a creamy mouthfeel and similar sensorial profile as fat. In addition, it is a source of prebiotic fibre that helps nurture digestive health.

BENEO's specialty rice starch and rice flour are characterised by their very small starch granules, making them ideal clean label texturizing ingredients that generate a smooth and creamy mouthfeel in dairy-free desserts.

Warning: this vegan dessert will leave you wanting more!

Fig. 1: Recipe for vegan cheesecake with Orafti® Inulin, rice starch and rice flour.

Ingredients (%w/w)	Vegan cheesecake
Water	51
Vegetable fat	34
Orafti® Inulin	8
Rice starch & rice flour	3
Minor ingredients (e.g. pea protein, stabilisers, emulsifier, salt, acid)	q.s.



The BENEO Technology Center develops high quality recipes for dairy and dairy-free applications with nutritional and/or technical benefits. Our experts are keen to share their insights upon request.

This information is presented in good faith and believed to be correct, nevertheless no responsibilities warranties as to the completeness of this information can be taken. This information is supplied upon the condition that the persons receiving the same will make their own determination as to its suitability for their purposes prior to use. It is strongly recommended to consult and apply all national food legislation (e.g. legislation on claims, communication towards the consumer, etc.) prior to any communication to consumers. This information does not contain any warranty that the supply or the use of the products in any territory is not an infringement of the rights of third parties in industrial or intellectual property. It can also not be regarded as an encouragement to use our products in violation of existing patents or legal provisions in the matter of food stuffs.

What can we do for you?
contact@beneo.com
www.beneo.com

Follow on

beneo
connecting nutrition and health

BENEO_factsheet_vegan cheese cake_EN_202103_v1_print