

Natural · Taste · Perfection

with Plant-Based Cheese Flavors

Real cheese taste for vegan foods



JENEIL's decades of experience with cheese and dairy flavor profiles have gone into the development of our plant-based flavor range. Our vegan flavors are obtained by natural fermentation of plant-based raw materials.

OUR RANGE OF VEGAN CHEESE FLAVORS:

PRODUCT	PRODUCT CHARACTERISTIC
VEGAN CHEESE FLAVORS	
CCG-91040 Cream cheese type	Cream cheese typical, mild cheesiness and distinctive culture fermented lactic acid character
MZG-91080 Mozzarella type	Fresh Mozzarella flavor with milky fermented lactic acid character. Rich in harmonic creamy and buttery taste
CHG-92050 Cheddar type	Brings a real Cheddar typical, cheesy, fruity and savory taste together with a buttery body to vegan cheese bases
PCG-92030 Italian hard cheese type	Authentic italian hard cheese taste with a savory body and distinctive sharp note of cheesy acids typical for long ripening
EMG-92020 Emmenthal type	Savory Emmenthal taste, with a creamy, slightly sweet and propionic flavor profile
GOG-92010 Gouda type	Middle aged Gouda with mild lactic acid notes, long lasting savouriness, buttery and distinctive cheesy
WMG-92710 Camembert type	Young camembert, dominant mushroom note

> If you are looking for a particular flavor profile, which is not included in the current range, please let us know.

DOSAGE:

All vegan cheese flavors are in powder form. A dosage of 0,5 - 3 % is commonly used.

Natural · Taste · Perfection
with Plant-Based Dairy Flavors
Real dairy taste for vegan foods



OUR RANGE OF VEGAN DAIRY FLAVORS:

PRODUCT	PRODUCT CHARACTERISTIC
VEGAN CREAM FLAVORS	
SCG-91090 Sour cream type	Typical profile of fresh, lactic acidified milk
LCG-92100 Cream type	Dairy, milky-creamy, cooked, sweet, rich
VEGAN BUTTER FLAVORS	
NBFG-815 Butter type	Liquid: Aromatic, buttery, cultured
VEGAN MILK FLAVORS	
MFG-92200 Milk type	Full-bodied, fresh milk taste
VEGAN YOGURT FLAVORS	
YOG-92095 Yogurt type	Pleasantly fresh, full-bodied creamy yoghurt flavor with typical lactic acidic fermentative cultured notes

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DOSAGE:

Depending on the application and the desired flavor intensity a dosage of 0.1 - 3 % is recommended. Please contact your Jeneil sales representative for more detailed information.

Interested?

We are looking forward to your inquiry!