



Egg-free Spanish Cheesecake

With GPI 9130 and GPI 101i

Guide

Amidst the resurgence of bird flu in late 2023, egg prices have surged and continue to remain volatile*, prompting a renewed focus on cost controlling solutions. Our decadent cheesecake, crafted using two proprietary GPI blends, is not only egg-free but also ensures a consistent texture even after freezing. This innovation comes at a crucial time as demand for convenient frozen foods is projected to soar from \$51B in 2024 to \$92B by 2029*. By offering a freeze-thaw stable cheesecake without eggs, processors can effectively manage costs while delivering quality and consistency.

GPI is here to create your solution and guide you forward.

Perform

With our deep knowledge in functional hydrocolloid blends, we combined **GPI 9130** and **GPI 101i** to create an egg-free cheesecake that is freeze-thaw stable. GPI 9130 replaces the binding functionality of eggs, creating structure, and shape retention. GPI 101i improves elasticity of the product, maintaining its structure during and after frozen storage.

GPI understands your product's journey from formulation to processing.

Inspire

GPI 9130 can be used to formulate egg-free muffins, donuts, cookies, and other plant-based baked goods. GPI 101i also improves the cling property of glazes and sauces while imparting a rich creamy texture.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.



INGREDIENTS

Egg-free Spanish Cheesecake

600g	Cream Cheese (Room Temp.)	50.00%
306g	Heavy Cream (2°C)	25.50%
150g	Yogurt	12.50%
120g	Light Brown Sugar	10%
8g	Vanilla Paste	0.67%
7.5g	GPI 9130	0.63%
5g	GPI 101i	0.42%
1.5g	Lemon Extract	0.13%
2g	Salt	0.17%
1200g	Total	100.00%

*USDA, Egg Markets Overview, April 12, 2024
Statista, Convenience Food - Worldwide, March 2024



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PROCEDURE

- Combine **GPI 9130** and **GPI 101i** with all other dry ingredients to pre-disperse the gum blends.
- Slowly mix the dry mixture with the cold heavy cream until all ingredients have fully dissolved.
- In a mixer, soften the cream cheese. Use a paddle or blade attachment at low speed to minimize incorporating air.
- Add in the yogurt and mix for 1 minute. Scrape the sides as needed.
- Slowly add the heavy cream mixture and continue until the batter is homogenous.
- Add the rest of the ingredients and continue mixing for 1 minute.
- Coat the inside of a 25cm cake pan with butter.
- Line the bottom and sides of the cake pan with parchment paper.
- Pour in the cheesecake mixture. Tap the mixture to remove air bubbles.

Cooking:

- Preheat a convection oven to 150°C.
- Place the filled cake pan into the oven and bake for 30 minutes.
- Change the oven setting to broil and cook for another 5 minutes or until the top is lightly caramelized.
- Remove the cheesecake from the oven and cool it down to 2°C - 5°C to set.
- Package and freeze the cheesecake.

NUTRITIONAL FACTS

12 servings per recipe

Serving size 1 slice (100g)

Amount per serving

Calories

317

% Daily Value*

Total Fat 28.5g

37%

Saturated Fat 17.9g

89%

Trans Fat 0g

Cholesterol 99mg

33%

Sodium 194mg

8%

Total Carbohydrate 12.8g

5%

Dietary Fiber 0.25g

1%

Total Sugars 10.7g

Includes 10g Added Sugars

29.7%

Protein 0g

Vitamin D 22mcg

112%

Calcium 72mg

6%

Iron 0mg

0%

Potassium 94mg

2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Dairy

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com