



Vegan Cream Cheese Frosting

With GPI PB 1100



Guide

Whether it's for health, animal well-fare, or dietary restrictions, the vegan market has grown from \$24.6B in 2023 to \$27.8B in 2024, and projected to reach \$42.9B by 2028.* With the vegan market maturing, consumers are searching for truly delicious plant-based alternative pastries that are truly delicious and indistinguishable from their classic counterparts.

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

Perform

With our expertise in hydrocolloid systems, we developed **GPI PB 1100** to create soft spreadable vegan cream cheese that can be used to make dairy-free, plant-based frosting. Our blend of gums maintains the emulsion, preventing fat and moisture separation. This blend prevents syneresis, controls viscosity and creates a non-gelling structure, allowing processors to create a vegan cream cheese frosting that is light and easy to spread.

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

Inspire

Beyond frostings, GPI PB 1100 allows processors to create vegan cream cheese spreads that can also be used to create plant-based cream cheese dips and spreads.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

*Research and Markets, Vegan Food Global Market Report 2024, November 2023

INGREDIENTS		
Vegan Cream Cheese		
141.7g	water	62.70%
33.9g	coconut oil, melted	15.00%
11.3g	sunflower oil	5.00%
13.6g	modified potato starch	6.00%
6.1g	cornstarch	2.70%
5.9g	fab a bean protein	2.60%
4.9g	GPI PB 1100	2.15%
2.6g	maltodextrin	1.15%
2.3g	salt	1.00%
2.3g	sugar	1.00%
1.2g	flavor	0.55%
0.3g	citric acid	0.15%
226g	Total	100.00%
Vegan Cream Cheese Frosting		
226g	Vegan Cream Cheese	40.31%
216g	Icing sugar	38.52%
113g	Vegan Butter	20.15%
2.7g	cream cheese flavor	0.48%
3g	lime juice powder	0.54%
560.7g	Total	100.00%



Vegan

Cream Cheese Frosting

PROCEDURE

Vegan Cream Cheese

Mixing:

- Premix **GPI PB 1100** with the dry ingredients of the vegan cream cheese portion only.
- Add water and dry ingredients into a mixer and mix until ingredients are evenly dispersed.
- While mixing continuously, slowly pour in melted coconut oil and sunflower oil.
- Bring mixture to 85°C under continuous mixing at medium speed.

Cooling:

- Pour mixture into containers and cover.
- Allow mixture to cool down to room temperature or 25°C.
- Once mixture has cooled to room temperature, refrigerate it to fully set for at least 12 hours.

Vegan Cream Cheese Frosting

Mixing:

- Using a whisk or blade attachment, cream together the vegan butter and half of the icing sugar.
- Add the prepared vegan cream cheese, lime juice powder, flavor and remaining icing sugar into the mixer.
- Whisk at high speed for at least 1 minute. Maintain cold temperatures.
- Transfer vegan cream cheese frosting into a refrigerator to harden for 2 hours.
- Once mixture has hardened, proceed to pipe or dispense on to desired pastries.

NUTRITIONAL FACTS

19 servings per recipe

Per 2 tbsp (30g) of vegan cream cheese frosting

Amount per serving

Calories

114

% Daily Value*

Total Fat 7.2g	9%
Saturated Fat 2.4g	12%
Trans Fat 0g	

Cholesterol 0mg	0%
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Sodium 92mg	4%
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Total Carbohydrate 13g	5%
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Dietary Fiber 0g	0%
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Total Sugars 11g	22%
Includes 10g Added Sugars	20%

Protein 0.2g	
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Vitamin D 0.2mcg	1%
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Calcium 2.3mg	0%
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Iron 0mg	0%
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Potassium 8.2mg	0%
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*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.

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



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com