



Plant-based Whipped Cream Cheese

With GPI PB 1300

Guide

When you need a vegan whipped cream cheese that is light, and easy to spread with a creamy mouthfeel,

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

Perform

With our deep knowledge in functional hydrocolloid blends, we developed **GPI PB 1300**. This cold and hot soluble gum blend holds the airy structure in vegan whipped cream cheese. It imparts viscosity, helping to create creamy mouthfeel while also adding stability, maintaining the emulsion, and preventing fat separation.

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

Inspire

Use GPI PB 1300 in a variety of flavored whipped cream cheese spreads like onion, red pepper, and dill.

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

INGREDIENTS

Plant-based Whipped Cream Cheese

627g	Water	62.7%
150g	Coconut Oil	15.00%
60g	Modified Potato Starch	6.00%
50g	Sunflower Oil	5.00%
27g	Corn Starch	2.70%
26g	Faba Bean Protein	2.60%
21.5g	GPI PB 1300	2.15%
11.5g	Maltodextrin	1.15%
10g	Salt	1.00%
10g	Sugar	1.00%
5.5g	Flavor	0.55%
1.5g	Citric Acid	0.15%
1000g	Total	100%





Plant-based Whipped Cream Cheese

PROCEDURE

- Pre-blend **GPI PB 1300** with the dry ingredients.
- Add water and dry mix into Thermomix or steam jacketed kettle with a whisk attachment. Let it mix for 30 seconds and scrape down sides for residues.
- Slowly pour in oils while it is mixing.
- Increase mixing speed to medium to start incorporating air.
- Slowly heat the mixture to 80°C - 85°C over 30 minutes. Do not exceed 90°C.
- Pour mixture into desired packaging and seal.
- Slowly cool the packaged vegan whipped cream cheese for 5 hours until internal temperature reaches 20°C.
- To set the mixture, store it in 2°C - 4°C for a minimum of 12 hours.

NUTRITIONAL FACTS

33 servings per recipe

Serving size 2 Tbsp. (30g)

Amount per serving

Calories

69

% Daily Value*

Total Fat 6.1g	8%
Saturated Fat 3.9g	20%
Trans Fat 0g	

Cholesterol 0mg	0%
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Sodium 118mg	5%
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Total Carbohydrate 3.1mg	1%
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Dietary Fiber 0g	0%
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Total Sugars 0.5g	1%
Includes 0.5g Added Sugars	

Protein .7g	
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Vitamin D 0mcg	0%
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Calcium 3.1mg	0%
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Iron 0.1mg	1%
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Potassium 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.

Looking for inspiration?

Contact: info@gpiglobal.com