

Production of vegetarian/Vegan cheese substitute (with vegetable proteins and fats) or thermally reprocessed cheese blends/spreads

Properties and role of olive polyphenols (Medoliva): Polyphenols in vegan cheeses have an antioxidant activity (reduction of rancidity of fat) and mainly conservative-antifungal activity (reduction-prevention of mold growth during refrigeration). Polyphenols substitute synthetic antioxidants (e.g. ascorbate, propyl gallate, etc.) and synthetic preservatives (sorbate / benzoate). Polyphenols enable to produce preservative-free products with similar self-life time in the refrigerator.

What polyphenols substitute: Polyphenols substitute synthetic preservatives (mainly sorbates), in order to produce products without preservatives.

