

Buntine Protein® (Non-Dairy) Cheese — Prototype Development Recipe

Ingredients

Lupin powder	100g
Starch	15g
nutritional yeast	2.5g
Onion powder	1.12g
Garlic powder	1.12g
Mustard	0.62g
Coconut oil	12.5g
Lemon juice	10g
Salt	2%
GDL (glucano delta lactone)	4.25g
Vegan culture	3g

Method

1. Mix 100g of Buntine Protein® powder with 1900g water (5%).
2. Hydrate Buntine Protein® milk for 1 hour using a magnetic stirring bar.
3. Transfer 200mL to a separate container and add starch (smooth gel), whisking for 1 minute and stand aside.
4. Add nutritional yeast, onion powder, garlic powder, mustard, coconut oil, lemon juice to the Buntine Protein® milk and whisk for a further 1 minute.
5. Heat Buntine Protein® milk in a water bath at 90°C and 85 RPM. When the temperature reaches 60 ± 5°C, add starch mix and GDL, mixing to combine.
6. Incubate at 90°C in a water bath for 45 minutes.
7. For fermentation, cool curd to 35°C, add starter culture powder and incubate for 16 hours.
8. Cut curd into 1cm squares to allow the whey to drain more freely. Pour curd and whey through a cheesecloth, place on a separator and leave for one hour.
9. Add salt and press overnight under refrigeration.

Table 1: pH measured of Buntine Protein® cheese with 5% during cheesemaking

No	Percentage	Strat pH	Final pH
1	5%	6.71	4.37

Table 2: Protein analysis of Buntine Protein® cheese (Non-Dairy)

Analyte	Result Units	Method Reference	Result	Date Loc.
Protein	27.3 g/100g	FAB 93	29/03/2023	SYDNEY