

Sophie's BioNutrients together with Ingredion to produce microalgae-based cheese

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Sophie's BioNutrients, a next-generation sustainable urban food production technology company, together with Ingredion Idea Labs innovation center in Singapore, collaborated to produce its first microalgae-based cheese, made from Sophie's BioNutrients dairy-free microalgae milk. With vegan, dairy-free options for cheeses on the rise in response to growing consumer demands for plant-based alternatives, this dairy-free cheese is a much anticipated addition.



The team at Sophie's BioNutrients collaborated with the team of technical experts at Ingredion to create the vegan-friendly cheese. Developed using microalgae protein flour, it is available as two types of products – a semi-hard microalgae dairy-free cheese and a dairy-free cheese spread.

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This cheese innovation boasts an umami and tangy taste profile, mimicking a natural Cheddar cheese and can be sliced for a cheese board, melted in a toastie, slotted in a sandwich, or slathered over crackers or bread as a rich and goeey spread.

Anything dairy can do, microalgae can do Cheddar

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A one-ounce serving of semi-hard microalgae cheese provides double the daily allowance of B12. It is also sustainably harvested – no cows were harmed during the process – and has a low carbon footprint.

"Microalgae is one of the most nutrient-rich and ductile resources on the planet. we have shown another facet of the unlimited possibilities this superfood can offer – a dairy and lactose-free alternative to cheese that, thanks to microalgae, offers a higher protein content than most available dairy-free alternatives. We are incredibly excited for this development in allergen-free foods and the prospect of more inclusive dining," said Eugene Wang, Co-Founder & CEO of Sophie's BioNutrients.

Ai Tsing Tan, Innovation Director at Ingredion also shared, "As we innovate to meet the changing needs of consumers, it is key to focus on the attributes important to creating a consumer-preferred product. Our approach to dairy-free cheese is to develop it as closely as possible to cheese in both flavor and texture. Consumers can enjoy a delicious, recognizable and desirable vegan cheese eating experience."

Working to create a more sustainable food future

This latest innovation is set against the backdrop of robust consumer demand for plant-based dairy alternatives worldwide. The increase in awareness of lactose-intolerant conditions has been a key factor in driving the market.