

Canada's companies partnering to improve plant-based cheese options

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Protein Industries Canada announced a project focused on improving these characteristics in a variety of plant-based cheese products.

Project partners Daiya Foods, Ingredion, Ingredion Plant Based Protein Specialties (IPBPS) and Lovingly Made Flour Mills are combining their expertise to use Canadian pulses, such as pea and fava, in the development of new protein ingredients and plant-based cheeses. By focusing on improving the products' taste, texture and nutrition factors while reducing their price, the partners will be helping make them more accessible and appealing to Canadian families.

Throughout the project, Ingredion and IPBPS will turn Canadian pulses into functional ingredients for use in Daiya's plant-based cheeses. At the same time, Lovingly Made Flour Mills will develop extruded pulse ingredients for use in Daiya's products.

The combined expertise of the partners will allow Daiya to include higher levels of protein in their products, helping meet the growing global demand for new and increased sources of protein.