

## **Curdled Concerns: Overcoming Modern Cheese Manufacturing Hurdles**

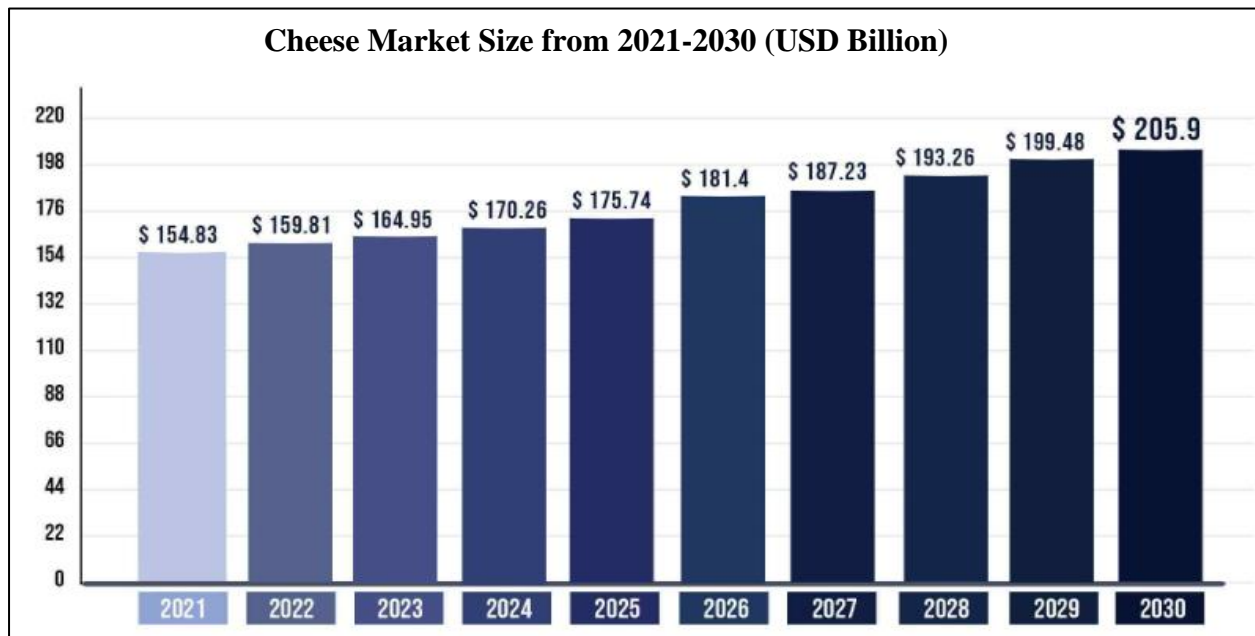


Cheese is a popular and diverse dairy product enjoyed by people around the world. It is a savoury food made from milk proteins and fats that have been coagulated, drained, pressed, and salted<sup>1</sup>. Besides, it is considered a valuable source of nutrients due to its high fat, protein, calcium, and phosphorus content<sup>2</sup>. The versatility of cheese is truly remarkable, as it can be enjoyed in various ways. Cheese can be consumed directly without any preparation, used as an ingredient in various cuisines, added to sandwiches for a quick meal, or featured in fast food products<sup>3</sup>. Apart from that, cheese also comes in a variety of styles, shapes, flavours, and textures, all developed in different regions, climates, and cultures of the world.

### **Market size**

These days, cheese has become one of those food items that is affordable for any budget. The sales and demand for cheese are increasing year by year. According to statistics provided by

Precedence Research, the global cheese market size was USD 159.81 billion in 2022 and is expected to exceed USD 205.9 billion by 2030, growing at a CAGR of 3.22% from 2022 to 2030<sup>4</sup>.



**Source:** Precedence Research (Aug 2022).

### Trends and problems faced by cheese manufacturing companies

Research shows that the pandemic has prompted changes in consumer tastes<sup>5</sup>. Most prominent is the rise of veganism globally, in which many people have switched from dairy to plant-based alternatives<sup>6</sup>. Additionally, growing awareness of the health benefits from consuming plant-based products, coupled with an increase in cases of lactose intolerance or other food-related allergies in children and adults, has changed consumer food preferences<sup>7</sup>. Therefore, the introduction of vegan cheese products has been particularly popular with these groups in recent years. Although vegan cheese contains no cholesterol and less saturated fat, which is good for body health, it typically has a lower calcium and protein content than dairy cheese<sup>8</sup>. **Hexagon Nutrition**, a differentiated and research-orientated pure nutrition manufacturer has offered a

wide range of micronutrients products to address this issue. One of their products, calcium lactate, can be added to cheese and other fresh foods to help them retain firmness or extend their shelf life, and to increase their calcium content<sup>9</sup>. Furthermore, Orafiti® Synergy1 from **Beneo** can also be added to the cheese products. It is a functional fibre that has been proven to support weight management and help the body absorb more calcium for stronger bones.

Meanwhile, the popularity of shredded cheese is helping to drive the growth of the overall cheese segment<sup>10</sup>. Shredded cheese, a mechanically grated form, offers a convenient way to enjoy cheese in small, thin pieces.. It is generally used as an ingredient or topping in various foods. Nevertheless, this cheese contains large amounts of preservatives, such as potato starch and natamycin, designed to prevent shreds from clumping in the bag by absorbing moisture<sup>11</sup>. **Beneo** has launched a series of rice starch products, such as Remy DR7-111 and Remyline AX DR, to ensure product stability, improve the gloss and clean taste of dairy products. Besides, the addition of this rice starch can replace casein in dairy-free cheese while maintaining firmness, shredding, and melting properties as well.

Apart from that, some cheese manufacturers may add sugar to their products, such as cheese spreads and other processed cheese products. This is because sugar helps to enhance the flavor, balance the saltiness of the cheese, and promote browning<sup>12</sup>. Isomalt and Palatinose™ from **Beneo** have a very similar organoleptic profile to sugar. They are recognized as naturally sourced sugar replacers derived from pure beet sugar. These products contain about half the sweetness of sucrose and half the calories but bring out sweetness levels that are almost equal to sucrose.

## Conclusion

In short, the cheese market presents opportunities and challenges for cheese manufacturing companies. To thrive in this dynamic industry, businesses should adapt to consumer trends, embrace sustainability, invest in innovation, to remain agile in responding to

market disruptions. By proactively addressing these issues, cheesemakers can achieve long-term success in the cheese market.

**DPO International**, a full-suite market enabler, collaborates with the world's premier specialised food ingredient producers, **Beneo** and **Hexagon Nutrition**. Equipped to help you transform these trends into innovative brand concepts, we are with you from ideation to the manufacturing stage, providing solutions and support throughout each phase.

## Reference

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