

Pro-Biotic Soya Cheese Spread

Utility

Probiotic soy cheese spread is a value-added functional food developed from soy milk, enriched with beneficial probiotics and prebiotics to promote gut health and overall nutrition. It is produced through controlled fermentation of soy milk using lactic acid-forming starter cultures, followed by blending with edible oil to obtain a smooth, creamy, paste-like spread. The product contains about 17% protein and 25% fat and exhibits strong antioxidant activity. In terms of organoleptic, microbiological, biochemical, and technological properties, it is comparable to conventional dairy cheese while being completely plant-based. Regular consumption helps in improving intestinal microbial balance, enhancing amino acid and fatty acid profiles, supporting immune modulation, reducing issues related to lactose intolerance, and delivering high nutritional value with desirable taste and texture.



Salient Features

- Plant-based functional cheese spread enriched with probiotics and prebiotics.
- Prepared from fermented soy milk using lactic acid-forming starter cultures.
- High nutritional value with ~17% protein and ~25% fat.
- Smooth, creamy, paste-like consistency with good sensory acceptability.
- Strong antioxidant activity contributing to health benefits.
- Comparable to dairy cheese in quality parameters but lactose-free.
- Supports gut health, immune function, and improved amino- and fatty-acid profiles.

Commercialization Status: Ready for Commercialization

Proposed stakeholders: Food product industries, Nutraceutical industries

Head, Technology Transfer Division

ICAR-Central Institute of Agricultural Engineering, Bhopal-462038

Telephone: +91-755-2521133, 2521134

E-mail: directorciae@gmail.com, headttd@gmail.com Website: <https://ciae.res.in>