

HERBY-CHEESE

Info: herby-vore.com

On Aug 4, home-grown agri-commodity company Agrocorp International is launching a plant-based range of three cheese blocks under its HerbYvore brand.

Made from pea protein, the options, called HerbY-Cheese, are nut-free versions of mozzarella, parmesan and cheddar, priced at \$9.50 for a 250g block.

Agrocorp International's Mr Vijay says that while the cheeses will melt and grate like the real thing, the mozzarella is unlikely to have the same stretchy effect when melted.

The cheese production is supported by the Singapore Institute of Technology through ongoing



collaborative research in sustainable plant protein extraction.

An upcoming plant-based cream cheese is also in the works.

This cheese range adds to its first product – a Plant Protein block also made with pea protein – that can be used as an ingredient for plant-based dishes.