

GDL

(Acidulant)



Application

CHEESE & TOFU

GDL is mixed with dairy milk or soy milk and other ingredients. As the temperature of the aqueous mix increases, GDL begins to hydrolyze to gluconic acid and the pH drops.

When the pH is lowered sufficiently, there is a curding or gellation of the protein complex. This protein curd forms the matrix of cheese or tofu.

The use of GDL to prepare cheese is often preferred over natural fermentation with cultures because the process is easier to control and the end of product is more uniform.

Recommended Dosage

★ **FOR CHEESE : 12 % by weight**

★ **FOR TOFU : 0.3-0.4 % by weight of the soymilk**

The level of GDL to use when making cheese is usually a function of the total milk solids. The amount of GDL to be added is approximately 12% by weight of milk solids. If a bacterial culture is used to supplement the process, less GDL would be incorporated.



In the preparation of tofu, GDL is added at a level of 0.3 to 0.4% of the weight of the soymilk. GDL is especially valuable in assuring uniformity of texture in prepackaged tofu.