



Bluegrass
INGREDIENTS®



**TRENDING
SEASONING
BLEND**

Black & Blue Mayo

When it comes to great sandwiches, toppings are a key component that can't be overlooked. Blue cheese and Romano cheese concentrates give this aioli an extra kick of flavor and intensity.

Control	Weight	%
Mayo	100	92.421
BGI Blue Cheese Concentrate CNC0018	4.0	3.69
BGI Romano Concentrate Powder CNP0003	0.5	0.426
Dijon Mustard	2.20	0.462
Black Pepper	1.0	0.924
Smoked Paprika	0.5	0.462

Don't take our word for it.

Try it yourself.

- 1 In a food processor combine all ingredients and pulse 10 times to combine.
- 2 Scrape down sides of processor with a rubber spatula.
- 3 Blend on high for 1 minute or until well combined. Use as needed.
- 4 Refrigerate all unused mayo for later use. Refrigerate mayo for up to 2 weeks.



The Agile Kitchen™

AT BLUEGRASS

The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

Delivering Great Taste

Bluegrass Ingredients operates at the cutting edge of taste and flavor trends. The Bluegrass Agile Ingredient Innovation® Model is custom built to help brands and flavor houses achieve the rapid food innovation they need to stay ahead of today's dynamic consumer taste and dietary demands.

Contact Us

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ENHANCED RICHNESS



COST-SAVINGS REPLACEMENT

