



**Bluegrass**  
INGREDIENTS®

**RICH CHEESE  
FLAVOR**



## Plant-Based Cheez Sauce

The days of vegans avoiding cheesy foods and flavors altogether are gone. This vegan cheez sauce formulation delivers rich cheese flavors with a plant-based ingredient list.

Control	Weight	%
Water	672.0	67.2
<b>BGI Oat Powder BDF0641</b>	<b>100.0</b>	<b>10.0</b>
Sunflower Oil	75.0	7.5
<b>BGI Vegan Cheez Concentrate CNC0016</b>	<b>50.0</b>	<b>5.0</b>
Sweet Rice Flour	50.0	5.0
Kosher Salt	22.30	2.0
Modified Tapioca Starch	20.0	2.0
Dijon Mustard	2.5	0.25
<b>BGI Nat. Lemon Juice Powder BDF0423</b>	<b>2.0</b>	<b>0.20</b>
Onion Powder	2.0	0.20
Paprika	2.0	0.2
Annatto Color	1.2	0.12
Granulated Garlic	1.0	0.1

**Don't take our word for it.**

**Try it yourself.**

- 1 Add Annatto Color to Water portion
- 2 Heat water/color to ~ 135F
- 3 Hydrate Starch into Water with high shear until dispersed, continue heating
- 4 Once starch is properly hydrated and free of clumps, add Sunflower Oil , BGI Vegan Cheez Concentrate CNC0016, and Dijon Mustard, continue stirring
- 5 With high shear mixing at a temperature of ~ 150F, add BGI Oat Powder BDF0641, BGI Nat. Lemon Juice Powder BDF0423, Sweet Rice Flour, and Salt
- 6 Continue mixing with high shear while heating
- 7 At ~165F - 170F, add Onion Powder, Paprika, and Granulated Garlic .
- 8 Continue mixing with high shear until a target temperature of 175F



# 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

