



Bluegrass
INGREDIENTS®

**RICH CHEESE
FLAVOR**



Alfredo Sauce from Parmesan Concentrate

This formula provides food manufacturers with a manufacturing-friendly starting formula using a Parmesan concentrate in place of cheese.

Control	Weight	%
Water	62.4 g	62.40
Heavy Cream	20 g	20.00
Vegetable Oil (Canola, etc.)	6 g	6.00
Fresh Ground Parmesan Cheese	4 g	4.00
Whey Powder	3.3 g	3.30
*Modified Food Starch	2.25 g	2.25
DiSodium Phosphate	1 g	1.00
BGI Parmesan Factor 10 CNC0004	.5 g	0.50
Salt	.3 g	0.30
Lactic Acid	.1 g	0.10
**Garlic Powder	.05 g	0.05
**White Pepper	.05 g	0.05
***Xanthan Gum	.05 g	0.05

Don't take our word for it.

Try it yourself.

- 1 Add Water to processor, heat to ~ 150F
- 2 Hydrate Starch into water with high shear
- 3 Continue high shear with additions below
- 4 Once Starch is hydrated and evenly dispersed, add Heavy Cream, Oil, Ground Parmesan and BGI Parmesan Factor 10 CNC0004
- 5 Add Whey, DSP, and Salt
- 6 At ~160-165F, add Spices, Xanthan Gum, and Lactic acid
- 7 Heat to required pasteurization temperature

* For thicker or thinner sauce, adjust amount of Food Starch

** Additional spices may apply

***Additional gums may apply

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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