





These days, just because a recipe is vegan doesn't mean it can't be cheesy, indulgent and delicious. These Vegan Cheezy Instant Potatoes are proof, thanks to deep flavor from vegan Cheez concentrate and oat milk powder.

Control	Weight	%
Water (~160F - 65F)	76.41 g	76.41
Dry Mix Potato Flakes	16.76 g	16.76
BGI Vegan Cheez Concentrate CNC0016	2.75 g	2.75
BGI Oat Milk Powder BDF0641	3.49 g	3.49
Salt	0.59 g	0.59



Don't take our word for it.

CREAMINESS

Try it yourself.

- Blend all ingredients to uniform mixture
- 2 Heat water to medium/hot temperature of approximately 165F
- 3 Stir dry components into water while whisking, fluff with fork and serve



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 concentrates 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.

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