



**BOLD, BALANCED
FLAVOR**

Lime Powder Parfait

Tangy lime meets rich, creamy indulgence in this parfait recipe, thanks to Bluegrass Ingredients' lime powder as well as our butter concentrate powder.

Control	Weight	%
Whole Egg	14.63 g	14.63
Egg Yolk	9.07 g	9.07
Water	11.71 g	11.71
Sugar	42.97 g	42.97
BGI Lime Powder BDF0093	6.42 g	6.42
Salt	0.30 g	0.30
Unsalted Butter	13.35 g	13.35
BGI Butter Concentrate Powder Factor 15 CNP0021	0.50 g	0.50
Green Food Color	0.05 g	0.05
Modified Food Starch	1.00 g	1.00

Don't take our word for it.

Try it yourself.

- 1 Whisk egg and egg yolk into water
- 2 Add above mixture to Hotmix Pro, set mixer speed to 800 rpm and begin heating to 150F
- 3 Combine sugar, BGI Lime Powder BDF0093, Salt and Food Starch
- 4 At 150F turn up mixer speed to 1800 rpm and add dry ingredients
- 5 Heat to 175F with 1800 rpm
- 6 In the interim, lightly soften Unsalted Butter in microwave (10 seconds or less)
- 7 Once curd reaches 175F turn mixer speed down to 800rpm and add Butter and BGI Butter Concentrate Powder Factor 15 CNP0021 powder mixture
- 8 Allow to mix for an additional 30 to 60 seconds
- 9 Pour curd into containers



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 SAVING
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