



*COST-EFFECTIVE
FORMULATION*

*LEMON
POWDER*

Cheesy Crackers Value

Great dips start with great crackers. These budget-conscious crackers serve up a deeper cheese flavor thanks to cheese concentrates.

Control	Weight	%
All Purpose Flour	51.090 g	51.090%
Water	24.295 g	24.295%
Crisco	12.248 g	12.248%
Instant Yeast	0.750 g	0.750%
BGI Cheese Concentrate CNC0008	4.999 g	4.999%
Sea Salt	1.000 g	1.000%
Lactic Acid Powder	0.150 g	0.150%
Baking Powder	0.350 g	0.350%
Sugar	1.550 g	1.550%
Onion Powder	0.100 g	0.100%
Paprika	0.450 g	0.450%
Annatto Powder	0.450 g	0.450%
Celery Powder	0.070 g	0.070%
BGI Lemon Flavor BDF0616	2.500 g	2.500%

Don't take our word for it.

Try it yourself.

- 1 Preheat convection oven on low fan speed to 350 F.
- 2 Measure Flour in a medium bowl. Set aside.
- 3 Using weigh boats measure out each dry ingredient and add to medium bowl with Flour. Continue until all dry ingredients are added. Whisk to incorporate.
- 4 Measure Shortening and add to bowl. Toss to prevent sticking to the side.
- 5 Measure BGI Cheese Concentrate CNC0008 and add to bowl.
- 6 Using the same weigh boat as the BGI Cheese Concentrate CNC0008, add the cold water and stir to break up any Concentrate that may be stuck to bottom. Set it aside. Do not add to the bowl.
- 7 Pour the contents of the bowl into a food processor. Make sure the bowl has released all ingredients.
- 8 Pulse 10 times for 1 second each until the mix looks grainy like cornmeal.
- 9 Turn the food processor on and gradually pour in cold water. You may have to scrape down the sides. The mixture should form a ball.
- 10 Remove all dough from mixer and refrigerate for 30 minutes.
- 11 After 30 minutes, roll dough to 1/8th inch thickness with rolling pin or sheeter. Place it on sheet pan with Silpat or greased baking sheet.
- 12 Cut with dough cutters to 1" x 1" squares and dot the center of each square with the flat end of a skewer or toothpick. Leave any jagged edges as they will brown and be discarded later.
- 13 Place in oven for 3 minutes. Rotate 180 degrees and bake an additional 3 minutes.
- 14 Remove from oven. Break apart crackers, flip over and remove any brown edges.
- 15 Place back in oven for 2 minutes longer.
- 16 Remove from oven and flip each cracker back over. Allow to sit on hot pan for 5 minutes.
- 17 Transfer to cooling rack until room temperature.



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.

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**BALANCED CHEESY
FLAVOR**

**TRENDING
FLAVOR**

