



Bluegrass
INGREDIENTS®



**COST-SAVINGS
REPLACEMENT**

**ON-TREND
FLAVOR**



Lemon is Having a Moment, in More Ways Than You Would Expect

Lemon, a flavor long cherished for its bright, zesty character, is currently experiencing a resurgence in popularity driven mainly by the beverage category. In RTD drinks, lemon conveys not only flavor, but also energy, hydration and freshness. It's also a great flavor to pair with botanicals, another trend heavily influencing new product development.

However, there's a world of application opportunities for lemon outside of the beverage category, from meats to dressings. There's also opportunities outside of using standard lemon juice. [We've detailed the many benefits of our lemon juice powder before on this blog.](#) In summary, lemon juice powders:

- Deliver intense and consistent flavors
- Reduce shipping, storage costs
- Are available when you need them

Additionally, our lemon juice powders are more stable than liquid ingredients, leading to reduced spoilage and waste. But what's even more important is how versatile lemon juice powder is in product development.

[Our Agile Kitchen™ team](#) has been working on a variety of applications using the many lemon juice powder ingredients that we manufacture. Here are two of our favorite applications:

Vegan Herb and Garlic Dressing

After mastering a [creamy vegan garlic and herb dip](#), our Agile Kitchen™ team switched gears to formulate a dressing that had many of the same flavor profiles of the dip. They quickly realized something was missing from the dip that was needed in a dressing: lemon flavor.



The lemon juice powder we used helped round out the flavor profile, but also provided two functional benefits:

- **Shelf Stability:** Precise hydration of our Lemon Juice Powder BDF0423 can deliver a pH of 2.57, which is similar to lemon juice. This is essential in shelf stable products that need to maintain a pH typically below 4.6 to inhibit bacteria growth.
- **Emulsification:** We also identified potential emulsification benefits in addition to flavor and pH management when Bluegrass Ingredients lemon powders are added to dressings.

Sausage Applications

We'll admit, meat applications were not our first thought when we developed our line of lemon juice powders. But after countless hours of application testing and formulation, we've developed multiple formulas for sausages that benefit from the addition of lemon juice powder. Here's how:

- **Flavor Enhancement:** Lemon juice powder adds a tangy, citrusy flavor that can enhance the taste profile of meat products by balancing the savory flavors of meat.
- **Tenderizing Properties:** The acidity of lemon juice powder helps break down proteins in the meat, which can make it more tender.
- **pH Management:** Bluegrass Ingredients' Lemons Juice Powder BDF0423, when rehydrated, has a pH of 2.57, which matches conventional lemon juice. Given this similarity, lemon powder is a suitable alternative to lemon juice to achieve the same flavor, form and functional benefits.

Beyond dressings and meat applications, Bluegrass Ingredients' line of citrus powders offers functional and flavor benefits in dry rubs, marinades, cheese sauces and more. For more information, [schedule a collaboration session](#) with our Agile Kitchen team.



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

- 🌐 [Bluegrassingredients.com](https://www.bluegrassingredients.com)
- ✉ info@bluegrassingredients.com
- 📞 Sales Inquiries: +1-270-297-7850
- 📍 801 State Street
Bowling Green, KY 42101
- 🌐 [LinkedIn](#) 📧 [Newsletter](#)