



Bluegrass
INGREDIENTS®



DEPTH AND
CREAMINESS

ON-TREND
FLAVOR

Corn Esquites

Corn Esquites (also known as Mexican Street Corn) is having a moment. It's easy to see why – fire roasted corn combines with sweet, spicy and tangy ingredients for a flavor combo that's truly greater than the sum of its parts.

Control	Weight	%
Onion, chopped fine	90.7 g	8.0
Garlic, minced	8.0 g	1.0
Fire Roasted Corn	867.0 g	76.0
Pickled Jalapeno	37.0 g	3.0
Mayonnaise	40.0 g	4.0
BGI BDF0011B Sweet Cream Powder	20.0 g	2.0
BGI BDF0467 Lime Juice Powder Hydrated 40:1	2.0 g	2.0
Green Onion, chopped fine	14.0 g	1.0
Water	20.0 g	2.0
BGI SFB0002 Spicy Nacho Powder	1.0 g	1.0
Kosher Salt	1.0 g	0.1

Don't take our word for it.

Try it yourself.

- 1 Blend vegetables until uniform
- 2 Hydrate BGI BDF0011B Sweet Cream Powder desired consistency
- 3 Add liquids to vegetable blend, combine
- 4 Add hydrated cream to vegetable mix
- 5 Agitate until uniform

The Agile Kitchen™

AT BLUEGRASS

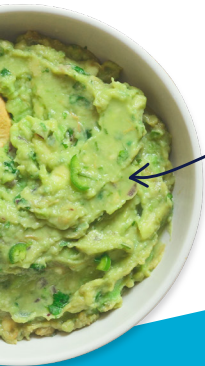
The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and 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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CONSISTENT
TEXTURE



CHEESY
TEXTURE

