

? ARE CHEESE POWDERS CUSTOMIZABLE?

Similar to most ingredients Bluegrass Ingredients produces, our dairy cheese powders are highly customizable. We have a variety of different cheeses that we process into powders, and we can tailor the flavor intensity and cost structure of each powder. We can also modify the fat profile to hit specific texture attributes, or tailor the type of fat used to hit specific cost targets.

We also sell cheese powder blends and complete **dairy seasoning blends** such as buffalo cheddar seasoning and nacho cheese seasoning.

? WHAT APPLICATIONS ARE CHEESE POWDERS MAINLY USED IN?

Many of our dairy cheese powders are sold as seasonings for snack products in extruded snacks, popcorn, chips and crackers. Cheese powders work great in these applications because they adhere well to surfaces, deliver an immediate flavor impact and can support clean label ingredient requirements.

? WHAT OTHER APPLICATIONS CAN BENEFIT FROM THE USE OF CHEESE POWDERS?

This is where we get excited, as we see cheese powders as being underutilized in a variety of products. In dressings and sauces, cheese powders mix in easier than shredded cheese. Cheese powders also similarly rehydrate in sauces, and sometimes more quickly than natural or processed cheese. In savory breads and rolls, cheese powder can be incorporated into dough systems, with more consistent distribution than converted natural and processed cheese.

? ARE CHEESE POWDERS HEAT STABLE?

Yes. Dairy cheese powders are generally heat stable and perform well in high-temperature processes such as baking and extrusion. Because they are low in moisture and made from real dairy solids, they retain flavor more consistently under heat than compounded cheese flavor systems.



ON-TREND
CONSISTENT
RICH, FLAVORFUL
ENHANCED RICHNESS

COST SAVING
POTENTIAL
ENHANCED
CREAMINESS
DYNAMIC TASTE
INCREASED FLAVOR



? WHY WOULD I USE CHEESE POWDERS INSTEAD OF CHEESE?

Great question. The biggest reason is cost optimization. Using a cheese powder protects you from potential swings in dairy prices, and because cheese powders are shelf stable, you're not paying for refrigerated shipping or cold storage. Cheese powders also guarantee consistency. In traditional cheese, the aging process is continually changing the flavor profile. With cheese powders, we're halting the aging process and ensuring the cheese powder you order is the same every batch.

? ARE CHEESE POWDERS AND CHEESE FLAVORINGS THE SAME THING?

No. Dairy cheese powders are made from real cheese and deliver flavor and functionality. Cheese flavorings are primarily used for flavor impact and are delivered through mixing chemical compounds.

? HOW ARE CHEESE POWDERS LABELED?

Our dairy cheese powders all contain real cheese, so if you order a cheddar cheese powder, you can list cheddar cheese on the ingredient list. Additional labeling will depend on customizations made to the cheese powder.

? WHAT SHOULD I BE THINKING ABOUT WHEN CONSIDERING A SWITCH TO CHEESE POWDER?

We're excited you're considering cheese powders as a cost-optimized, flavor delivery ingredient for your products. Feel free to [contact us](#) and we'll have one of our cheese powder specialists reach out. Here's a sample list of things to start thinking about:

- **Application:** In what application are you considering using cheese powders?
- **Flavor profile:** Do you have a specific cheese type in mind or a specific flavor profile in mind that we can create via a custom blend?
- **Fat and protein levels:** Do you have specific targets that you're trying to attain?
- **Texture:** Are you looking for cheese powders to add texture to your product?
- **Color:** Are natural colors required?
- **Organic or conventional**
- **Cost:** What is the ingredient cost contribution target or application selling price?

Have questions we didn't cover in this FAQ? [Contact us](#) and we'll update the blog post.