



How are Cheese Powders Used in Food Manufacturing?



Cheese powders are dehydrated dairy ingredients made from real cheese that has been processed through a hot-air drying system. Unlike synthetic “cheese flavorings,” cheese powders contain real dairy fats and milk proteins, allowing manufacturers to list actual cheese (e.g. “Cheddar Cheese”) on their ingredient labels.

WHY SWITCH FROM TRADITIONAL CHEESE TO CHEESE POWDER?

Product developers use cheese powders to solve three specific commercial food challenges:

- ✓ **Consistency:** Making cheese powders allows Bluegrass Ingredients to halt the aging process and ensure a consistent flavor profile that doesn't change over time, unlike bulk natural cheese.
- ✓ **Heat Resistance:** Because they are low-moisture, cheese powders are heat stable, making them ideal for high-temperature processes like extrusion (snacks) and baking.
- ✓ **Cost and Logistics:** Powders eliminate the need for refrigerated shipping and cold storage, providing a buffer against volatile dairy market prices.

APPLICATIONS BEYOND SNACK SEASONING:

Although common in traditional salty snacks like chips and popcorn, cheese powders also are highly effective in:

- ✓ **Dressings & Sauces:** Cheese powders rehydrate faster and more evenly than shredded cheese.
- ✓ **Dough Systems:** Provide more consistent flavor distribution in savory breads than processed cheese chunks.
- ✓ **Clean Label Platforms:** Deliver authentic flavor and creamy mouthfeel without the need for artificial flavor compounds.

TECHNICAL TIP:

WHEN FORMULATING, CHEESE POWDERS CAN BE CUSTOMIZED FOR SPECIFIC FAT AND PROTEIN TARGETS TO MANAGE TEXTURE IN THE FINISHED PRODUCT.

Contact Bluegrass Ingredients to receive a sample kit of our most popular cheese powders.