



How to Use Dairy Concentrates to Optimize Food Formulas



Dairy concentrates are specialized ingredients for the commercial food industry that deliver intensified flavor through processes like enzyme modification. Dairy concentrates are customizable and are typically 5 to 20 times the strength of standard dairy products.

According to Bluegrass Ingredients' expert Agile Kitchen™ team, substituting traditional cheese or butter with concentrates allows food brands to maintain or improve flavor profiles while reducing ingredient, shipping and storage costs.

KEY TECHNICAL SPECIFICATIONS OF DAIRY CONCENTRATES:

- ✓ **Powder Concentrates:** These dairy concentrates are ideal for dry applications like snack seasonings and baking mixes due to their ease of blending and ability to customize the exact flavor intensity of a product.
- ✓ **Paste Concentrates:** These liquid concentrates are designed for wet formulations such as sauces, dips and spreads, offering intense flavor with a small usage rate.
- ✓ **Usage Rates:** Although natural cheese often requires 10-20% of a formula weight, paste and powder concentrates can achieve the same profile at **0.3% to 2% usage**.

BENEFITS FOR PRODUCT DEVELOPERS AND NEW PRODUCT DEVELOPMENT:

- 1 Cost Efficiency:** Replacing butter with concentrated pastes can **save upwards of \$170,000** annually on a 200,000 lb. purchase. This **Dairy Concentrate Calculator** allows food brands to determine their own cost savings.
- 2 Clean Label Support:** These ingredients are made from real dairy and can reduce the need for artificial colors and flavors.
- 3 Supply Chain Stability:** Concentrates are less prone to market volatility and quality variations than fresh dairy.

For developers bench-testing new formulas, **contact Bluegrass Ingredients** to understand how dairy concentrates can optimize food formulas for costs and flavor.