



Bluegrass
INGREDIENTS®

Dairy Concentrates

Traditional Dairy Ingredients, Exceptional Dairy Flavor Delivery

Dairy products are always evolving.

Since the very first time humans separated curds from whey, we've been coming up with new and innovative ways to enjoy dairy products and flavors. And the demand is growing. Over the past 20 years, U.S. per capita consumption of cheese has increased by over five pounds.

Dairy concentrates represent an innovative way to deliver the flavor of dairy while reducing costs and enhancing taste.

Delivering a Greater Return on Flavor

Dairy concentrates are designed to save manufacturers money by replacing traditional cheese at a much lower usage level without sacrificing the intensity of the cheese and dairy flavors.

Bluegrass Ingredients offers a full suite of clean-label dairy concentrate flavors:

- ✔ Cheddar cheese concentrates
- ✔ Parmesan cheese concentrates
- ✔ Romano cheese concentrates
- ✔ Cream concentrates
- ✔ Butter concentrates

We also have the ability to develop custom blends tailored to specific customer applications and needs.

Applications

- ✔ Breads and crackers
- ✔ Cheese sauces
- ✔ Prepared meals
- ✔ Soups
- ✔ Dips and dressings
- ✔ Fillings

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ENHANCED
TASTE



Concentrated Benefits

Bluegrass Ingredients' dairy concentrates reduce transportation costs and minimize warehouse storage requirements while providing greater batch-to-batch consistency. Their longer shelf life over traditional cheese means less waste, and the concentrated format means they can deliver high levels of flavor with lower fat and sodium contribution while reducing cost in use.

Just a Few Ingredients

Our dairy concentrates begin with cheese and traditional dairy components which are blended with enzymes to accentuate and deliver more intense dairy flavors.

The Difference in Dairy Concentrates

Bluegrass Ingredients' deep dairy industry roots serve as the foundation for our innovation in dairy concentrates, culinary applications, and beyond.

In addition to proven dairy concentrate flavors, we work in close collaboration with customers to prototype and produce new ingredient formulations and concentration levels to exact specifications. We offer lower minimum order quantities with higher service levels.

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.



Concentrated Dairy Products & Flavors

Wet Concentrates (Pastes), multiple strengths available

50 pound poly-pail w/ tamper evident lid

CHEESE

- ✔ Vegan cheez
- ✔ American
- ✔ Parmesan*
- ✔ Gouda
- ✔ Romano*
- ✔ Cotija
- ✔ Sharp Cheddar*
- ✔ Italian
- ✔ White Cheddar*
- ✔ Mozzarella
- ✔ Savory Cheddar*
- ✔ Fontina
- ✔ Blue
- ✔ Asiago
- ✔ Swiss
- ✔ Monterey Jack

BUTTER

- ✔ Dairy Butter
- ✔ Brown Butter

SOUR CREAM

CREAM*

Powdered Concentrates, multiple strengths available

50 pound poly-lined bag

CHEESE

- ✔ Parmesan*
- ✔ Blue
- ✔ Romano*
- ✔ Italian
- ✔ Cheddar*
- ✔ American

CREAM*

BUTTER

WHOLE MILK

*- Organic options available

Your Partner in Better Flavors

From delivering iconic ingredient solutions to innovative new combinations,

Bluegrass partners with customers to develop and deliver solutions that satisfy market demands.

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Let's Collaborate

Bluegrass Ingredients offers a complete suite of clean-label and nondairy formulations and market-driven flavor solutions. For a sample or to learn more about our product development process, please contact us.

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