



Bluegrass
INGREDIENTS®



**CONSISTENT
FLAVOR**

Dairy Powders

Custom formulations reduce costs and enhance flavor

The demand for real cheese flavor has never been higher.

With thousands of varieties across cuisines and price points, cheese is practically its own food group.

And it's only getting more popular. The cheese market is projected to expand at a compound annual growth rate of more than 5 percent through 2027.

A More Versatile Formulation

Bluegrass Ingredients' cheese powders deliver that iconic cheese flavor in a more accessible and affordable formulation. Cheese powders are easier to store and ship and can be added to a broad array of products with extended shelf lives.

Great Flavors, Custom Creations

Bluegrass Ingredients offers a wide range of cheese flavors in both organic and traditional formulations.

We're committed to partnering with customers to develop custom products and formulations.

- ✔ Cheddar Cheese & Blends
- ✔ Parmesan / Romano
- ✔ Cream Cheese
- ✔ Specialty Cheeses
- ✔ Vegan Cheese & Blends
- ✔ Custom Blends
- ✔ Colored & Uncolored

Applications

- ✔ Seasonings and snacks
- ✔ Dressings and dips
- ✔ Main dishes
- ✔ Sauces and salsas
- ✔ Baked goods

Dairy Expertise, Tailored Order Quantities

Bluegrass Ingredients' exceptional cheese flavors stem from our expertise and varied dairy ingredients processing capabilities. We know great cheese, and we know great dairy flavors.

We help customers infuse those great flavors into their products and their businesses. We are partners in great taste, offering smaller MOQs and exceptional service at every step in the process.

The Agile Kitchen™

AT BLUEGRASS



CUSTOM AND EMERGING FLAVORS AVAILABLE

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.

The Cutting Edge of Flavor

Bluegrass Ingredients consistently pursues new and emerging dairy flavors and applications.

From international influences to innovative new uses of dairy ingredients, our culinary-inspired dairy solutions give our customers a competitive advantage in bringing new flavors and products to market.

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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