



**Bluegrass**  
INGREDIENTS®



100% ORGANIC

## Organic Powders & Pastes

### Quality that meets consumer values and expectations

Organic products have moved from niche market to mainstream.

Bluegrass Ingredients' organic powders and concentrates deliver the clean-label flavors and texture consumers expect with less resources to ship and store.

### Organic Options for In-demand Flavors

Organically produced goods have seen double digit growth, according to the U.S. Department of Agriculture as consumers today look to organic products with clean-label requirements that match their dietary preferences and values.

Bluegrass Ingredients has developed a comprehensive portfolio of powders, also available with plant based, vegan and organic certifications.

- ✔ Organic cheese and dairy powders
- ✔ Organic citrus fruit powders
- ✔ Organic concentrates
- ✔ Organic shortening powders
- ✔ Organic seasonings and flavor powders

In addition to off-the-shelf formulations, our **Agile Ingredient Innovation®** services foster deep collaboration with customers to prototype and produce organic powders and applications that meet exact specifications and consumer expectations while delivering on customer business needs'.

### Applications

- ✔ Bakery
- ✔ Ready meals & side dishes
- ✔ Spreads
- ✔ Sauces & seasonings
- ✔ Snacks
- ✔ Beverages

### Spotlight on Organic Cheese Powders

Bluegrass Ingredients offers a portfolio of organic cheese powders that can be incorporated into a wide variety applications, flavors, and seasoning solutions.

- ✔ Organic Parmesan and Romano Cheese
- ✔ Organic Vegan Cheese
- ✔ Organic Cheddar Cheese
- ✔ Organic Mozzarella Cheese
- ✔ Organic Cheese Blend

### Dairy Experts Providing Nondairy Solutions

Consumers in every market segment are paying more attention to the impact their dietary choices have on the planet. Bluegrass Ingredients' culinary expertise and dairy legacy assures our organic products and plant-based alternatives are indistinguishable and deliver flavor and performance equal to their traditional dairy counterparts.

Bluegrass Ingredients operates at the leading edge of taste and flavor trends. The **Bluegrass Agile Ingredient Innovation® Model** is designed to help brands and flavor houses rapidly concept, test, and create the tailored formulations they need to stay ahead of today's dynamic consumer taste and dietary demands.

# The Agile Kitchen™

AT BLUEGRASS

## Organic Powders & Pastes



### DAIRY POWDER

- ✓ Butter
- ✓ Milk
- ✓ Buttermilk
- ✓ Non-Fat Milk
- ✓ Sweet Cream
- ✓ Yogurt



### CHEESE POWDER

- ✓ Cheddar
- ✓ Mozzarella
- ✓ Parmesan
- ✓ Romano



### CONCENTRATE

- ✓ Cheddar
- ✓ Cream
- ✓ Parmesan
- ✓ Romano



### PLANT BASED POWDER

- ✓ Cheddar
- ✓ Oat Milk
- ✓ Savory



### FRUIT POWDER

- ✓ Lemon
- ✓ Lime



### CULTURED DAIRY POWDER

- ✓ Sour Cream

## 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.**

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.

## 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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