



**Bluegrass**  
INGREDIENTS®



**ENHANCED RICHNESS**

**COST SAVINGS POTENTIAL**

**BUTTERY MOUTHFEEL**

## Buttery Mac & Cheese

Mac & Cheese is one of the most iconic comfort foods around, requiring just a few ingredients to serve up unmatched taste and texture. Our formulation uses brown butter concentrate to deliver enhanced richness, and offers cost-savings opportunity versus using conventional butter.

Control	%	Test	%
Pasteurized Process American Cheese	27.35	Pasteurized Process American Cheese	27.35
Water	26.00	Water	<b>26.40</b>
Whole Milk	24.00	Whole Milk	24.00
Heavy Cream	10.00	Heavy Cream	10.00
Canola Oil	4.00	Canola Oil	<b>7.50</b>
Salted Butter	5.00	BGI Brown Butter CNC0013	<b>1.00</b>
Corn Starch	2.00	Corn Starch	2.00
Nonfat Dry Milk	1.00	Nonfat Dry Milk	1.00
Lactic Acid	0.20	Lactic Acid	0.20
Xanthan Gum	0.05	Xanthan Gum	0.05
Sodium Citrate	0.20	Sodium Citrate	0.20
Salt	0.20	Salt	<b>0.30</b>

### Don't take our word for it.

**Try it yourself.**

- 1 Weigh out and combine all wet ingredients (pasteurized process American cheese, water, whole milk, heavy cream, brown butter concentrate, canola oil, lactic acid).
- 2 Weigh out and combine all dry ingredients (corn starch, nonfat dry milk, xanthan gum, sodium citrate, salt).
- 3 Add wet ingredients to mixing kettle while heating with shear mixing.
- 4 At 140°F, add dry ingredients to mixer while continuing to heat with shear mixing.
- 5 Heat to 175°F with continuous shear mixing.



**For a customized savings calculation, contact us today.**