



Bluegrass
INGREDIENTS®



**CHEESY
TEXTURE**



Alfredo Sauce Mix

Cream and cheese flavors take center stage in this alfredo sauce mix that is sure to make you feel warm and cozy on a cold winter day.

Control	Weight	%
BGI Non-Dairy Creamer BDF0374	32.558 g	10.853
BGI Parmesan Cheese Powder BDF0095	20.733 g	6.911
Modified Food Starch	6.704 g	2.235
Flour Salt	2.764 g	0.921
Wheat Flour	5.529 g	1.843
BGI Lemon Powder BDF0036	0.028 g	0.01
Disodium I&G	0.021 g	0.007
Citric Acid	0.083 g	0.028
Ground Nutmeg	0.028 g	0.009
Garlic Powder	0.276 g	0.092
Guar Gum	0.276 g	0.092
Grated Parmesan	6 g	2
Water	225 g	75

Don't take our word for it.

Try it yourself.

- 1 Mix all dry ingredients together until uniform
- 2 In a medium saucepan add water and dry ingredients
- 3 Stir until thick
- 4 200 gram version makes enough for 12 servings

The Agile Kitchen™

AT BLUEGRASS

The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

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.

Contact Us

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CUSTOM
DAIRY BLENDS



ENHANCED
TASTE