



Bluegrass
INGREDIENTS®



Vegan Maple Bacon Cheddar

Who said vegan recipes had to be boring? This indulgent and exciting dip combines trending flavors with innovative vegan ingredients to deliver a formulation that won't soon be forgotten.

Control	Weight	%
Vegan Mayo (see our recipe here!)	100.00 g	78.53
Water	10.00 g	7.85
Vegan Bacon Powder	4.00 g	3.14
BGI Vegan Cheddar & Sour Cream Seasoning SFB0010	4.00 g	3.14
Apple Cider Vinegar	3.00 g	2.36
BGI Vegan Cheez Concentrate CNC0016	2.25 g	1.77
Evora E40	0.87 g	0.68
Biovantage 7374	0.87 g	0.68
Maple Powder	0.80 g	0.63
Onion Powder	0.50 g	0.39
Smoked Paprika	0.30 g	0.24
Black Pepper	0.20 g	0.16
Parsley Flake	0.15 g	0.12
Cayenne	0.10 g	0.08
Citrus Fiber	0.30 g	0.24

**TRENDING
FLAVOR**

Don't take our word for it.

Try it yourself.

- 1 Combine all ingredients in a large bowl or mixer
- 2 Blend with a whisk or on medium-low speed until well incorporated. Scrape the sides of the mixture several times to insure proper distribution.
- 3 Allow to rest in the refrigerator for 4 hours or overnight
- 4 Stir and serve



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

- [Bluegrassingredients.com](https://bluegrassingredients.com)
- info@bluegrassingredients.com
- Sales Inquiries: +1-270-297-7850
- 801 State Street
Bowling Green, KY 42101
- [LinkedIn](#) [Newsletter](#)

DEPTH AND
CREAMINESS

INCREASES CHEESE
FLAVOR

