



Bluegrass
INGREDIENTS®

Specialty Shortening & Non-Dairy Powders

Functional Ingredients that Enhance Flavor, Form, and Function

Every cherished family recipe has that secret ingredient. The essential and sometimes unexpected addition that brings it all together.

Bluegrass Ingredients partners with food manufacturers to bring that special something to their products.

We offer a comprehensive portfolio of specialty shortening and nutrition powders that enhance the taste, texture, and appearance in a wide range of applications, all while delivering cost savings and efficient handling and production.



Non-dairy Creamer Powders

Five varieties and 16 unique formulations of non-dairy creamer powders. These powders offer long shelf lives, reduced shipping costs, and easy storage and handling.

- ✔ Coconut Creamer Powder
- ✔ Sunflower Non-dairy Creamer Powder
- ✔ Non-dairy Creamer
- ✔ Parve Non-dairy Cream Powder
- ✔ Sunflower Non-dairy Creamer Powder

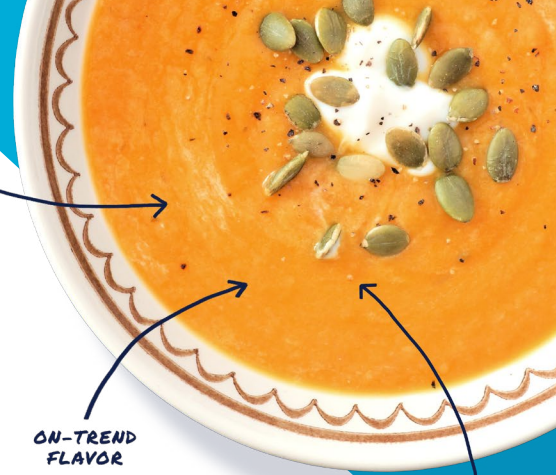
Applications

Wet and dry mix, beverages, bakery mixes, cereal blends, sports nutrition, and more

CONSISTENT
TEXTURE

ON-TREND
FLAVOR

ENHANCED
MOUTHFEEL



Shortening Powders

Seven varieties and 18 unique formulations. These powders have long shelf lives and offer reduced shipping costs with easy storage and handling.

- ✔ Buttermilk Shortening
- ✔ Coconut Shortening Powder
- ✔ Corn Oil Shortening Powder
- ✔ Parve Shortening
- ✔ Shortening Powder

Applications

Wet and dry mix, sauces, dressings, bakery, soups, dips, and more



Specialty Fat Powders

Chicken fat powder offers an alternative to wet chicken broth that adds a mild chicken flavor, enhanced mouthfeel and umami savory character to end products. It is easy to handle, providing dry-ambient storage with a one-year shelf life.

- ✔ Chicken Fat Powder

Applications

Soups, sauces, dressings, dips, and more

Customization Available

Our specialty shortening and nutrition powders as well as all our products can be customized to match a manufacturer's exact specifications, ensuring end products that satisfy customer expectations. Minimum quantity requirements apply.



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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