

INTRODUCING EDLONG'S LATEST AND GREATEST

Natural Italian Cheese-Type Flavor #1410497

For breading and batter applications that involve deep frying, Edlong Dairy Flavors has just released the first in a line of concentrated cheese, butter and cultured flavors that offer outstanding durability in this harsh environment. Designed to survive the stress of foodservice freezing, frying and heat lamp, this flavor really comes through!

A variety of substrates will benefit from this new flavor process. Always known for the heat stability of their award-winning dairy flavors, Edlong has kicked it up a notch with this new line.

Natural Italian Cheese-Type Flavor #1410497 is a water soluble, oil dispersible and kosher dairy certified powder.

This fatty yet creamy flavor exhibits some savory and soapy notes and a subtle, pleasant aroma. It is light yellow in color, contains no MSG and has a 12 month shelf-life.

Additional suggested applications include cheese analogs, dressings, sauces, crackers, curls and topical seasonings. Usage levels vary by application, so consultations regarding your formula are welcomed.

You are invited to visit www.edlong.com and register for access to Edlong® Dairy Link, the selectable flavor database, or call and ask for the Technical Solutions Helpdesk at 1-888-MY-TASTE (888-698-2783) for sampling and discussion of your project.



LEGENDAIRY FLAVORS SINCE 1914™