

ED-VANCE™

NON-GENETICALLY ENGINEERED FLAVORS

The worldwide market for non-GM/GE products is currently estimated to exceed \$30 billion. In an effort to meet these demands, many food formulators are seeking acceptable ingredients to compete in an increasingly concerned global food community.

In recognition of the need for such ingredients, Edlong developed the ED-Vance™ line of dairy flavors. In addition to being non-GM/GE, this growing family of flavors have the following characteristics:

- contain no growth hormones
- contain no dairy
- kosher pareve
- identity preserved (IP) or contain no raw materials that could come from a commercially available GM product

The ED-Vance™ flavors currently consist of a variety of cheese-type flavors (American/Processed, Asiago, Bleu, Cheddar, Gouda, Parmesan, Pepper-Jack, Romano, Roquefort), butter-type flavors (cooked, sweet, toasted), cultured-type flavors (buttermilk, sour cream, yogurt), milk-type flavors including sweetened condensed milk, a sweet cajeta and a mouthfeel flavor.

Future plans for this line include an expanded range of profiles with a variety of solubilities, forms and applications.

Call our Technical Solutions Help Desk at 1-888-MY-TASTE today to discuss your current non-GM/GE project needs.

