



# Cheese Concentrate

Real Ingredients have developed **Dairy Concentrate**, a unique and innovative range of **natural, clean label dairy flavours**. Dairy Concentrates are made from high quality butter, cheese and cream. Using enzyme technology we **unlock** and **concentrate** the natural dairy flavour. Concentrates can be added at a **fraction of the addition level** of dairy ingredients whilst still imparting an **authentic dairy flavour**.

Cheese Concentrate flavours are made from high quality **cheddar, parmesan**, swiss, asiago, blue and **goats** cheese. We supply flavours with US, Canadian and European flavour profiles.

In addition to delivering **substantial cost savings**

Cheese Concentrate allows our customers to formulate products with **lower fat, calories and cholesterol**.

Our R&D team are continuously expanding our library of Cheese Concentrate flavours. Please ask us if you can't find what you require. We specialise in **bespoke** and **signature** flavours. Our **technical team** can assist with your **R&D** and **applications** work.







## Functions and Benefits of Cheese Concentrate

- Authentic cheese flavour profiles, including US, Canadian, European profiles
- Excellent performance in low fat applications
- Cost effective allowing replacement or reduction of cheese in a variety of applications
- Masks off flavours e.g. from heat treatment
- Smooth balanced flavour
- Consistent flavour delivery
- Clean label declarations (natural flavour, natural cheese flavour)



## Cheese Concentrate Product Range

Product Code	Cheese Concentrate	Format	Flavour Profile	Usage Level
10066-1020	Mild Cheddar	Paste	Mild savoury cheddar flavour	0.2 – 3%
10067-1021	Mild Cheddar	Powder	Mildsavoury cheddar flavour	0.5 – 5%
10008-1000	Medium Cheddar	Paste	Medium savoury cheddar flavour	0.2 – 2%
10009-1001	Medium Cheddar	Powder	Medium savoury cheddar flavour	0.5 – 5%
10000-1005	Strong Cheddar	Paste	Sharp and aged flavour	0.2 – 3%
10001-1006	Strong Cheddar	Powder	Sharp and aged flavour	0.5 – 5%
10004-1010	Strong Cheddar Extra Savoury	Paste	Sharp and aged flavour	0.2 – 3%
10005-1011	Strong Cheddar Extra Savoury	Powder	Sharp and aged flavour	0.5 – 5%
10006-1015	Extra Strong Cheddar	Paste	Very sharp and aged	0.2 – 3%
10006-1035C				
10007-1016	Extra Strong Cheddar	Powder	Very sharp and aged.	0.5 – 5%
10002-1040	Strong Farmhouse Cheddar	Paste	Very sharp and aged with sulphury notes	0.2 – 3%
10003-1041	Strong Farmhouse Cheddar	Powder	Very sharp and aged with sulphury notes	0.5 – 5%
10010-1025C	Medium Aged Cheddar	Paste	Medium aged cheddar	0.2 – 3%
10011-1026C	Medium Aged cheddar	Powder	Medium aged cheddar	0.5 – 5%
10060-3005	Swiss	Paste	Sharp, nutty notes	0.2 – 3%
10061-3006	Swiss	Powder	Sharp, nutty notes	0.5 – 5%
10020-4005	Blue	Paste	Sharp, tangy savoury, creamy, Danish, stilton and Roquefort profiles available. Coloured.	0.2 – 3%
10020-4010C				
10021-4006	Blue	Powder	Sharp, tangy savoury, salty, Danish, stilton and Roquefort profiles available. Coloured.	0.5 – 5%
10021-4011C				
10068-4000	Blue	Paste	Sharp fruity flavour profile, uncoloured	0.2 – 3%
10069-4001	Blue	Powder	Sharp fruity flavour profile, uncoloured	0.5 – 5%
10042-2005	Parmesan	Paste	Sharp parmesan flavour with buttery notes	0.2 – 3%
10043-2006	Parmesan	Powder	Sharp parmesan flavour with buttery notes	0.5 – 5%
10044-2010	Parmesan	Paste	Aged parmesan flavour with rounded savoury notes	0.2 – 3%
10045-2011	Parmesan	Powder	Aged parmesan flavour with rounded savoury notes	0.5 – 5%
10046-2015	Parmesan	Paste	Sharp, aged piquant flavour	0.2 – 3%
10046-2020C				
10047-2016	Parmesan	Powder	Sharp, aged piquant flavour	0.5 – 5%
10047-2021C				
10062-6005	Goat	Paste	Sharp, wholesome, rich goaty	0.2 – 2%
10063-6006	Goat	Powder	Sharp, wholesome, rich goaty	0.5 – 3%
10064-5000	Asiago	Paste	Sharp, aged, rich, nutty	0.2 – 3%
10065-5001	Asiago	Powder	Sharp, aged, rich, nutty	0.5 – 5%

Can be made available as Halal and/or Kosher



## Cheese Concentrate Applications

Cheese Concentrates are very versatile and can be used across a wide range of food applications. With flavour strength at 10 to 20 times that of standard cheese, Cheese Concentrate can be used from 0.2%. Cheese Concentrate is available in convenient to use Paste and powder formats and shelf life is from 6 to 12 months.

Cheese Concentrate is excellent in cheese sauces and ready meals, e.g. pasta dishes, macaroni cheese, risottos, soups. In the bakery sector Cheese Concentrate is found in crackers, cheese croissants, bread and breadsticks. In processed cheese, Cheese Concentrate can be used to provide mature cheese flavours when using young cheese. Cheese Concentrate provides great flavours in salad dressings and dips and in the snack sector it can be used in puffed cheese snacks and snack seasonings for crisps, nachos and popcorn. Cheese Concentrate is ideal on low fat applications where it delivers the same cheese flavour at a fraction of the fat, calorie and cholesterol content. The list of applications is endless.

Our technologists can help select the correct product and usage rate for your needs. We also develop new or custom made flavours to meet our customers requirements.

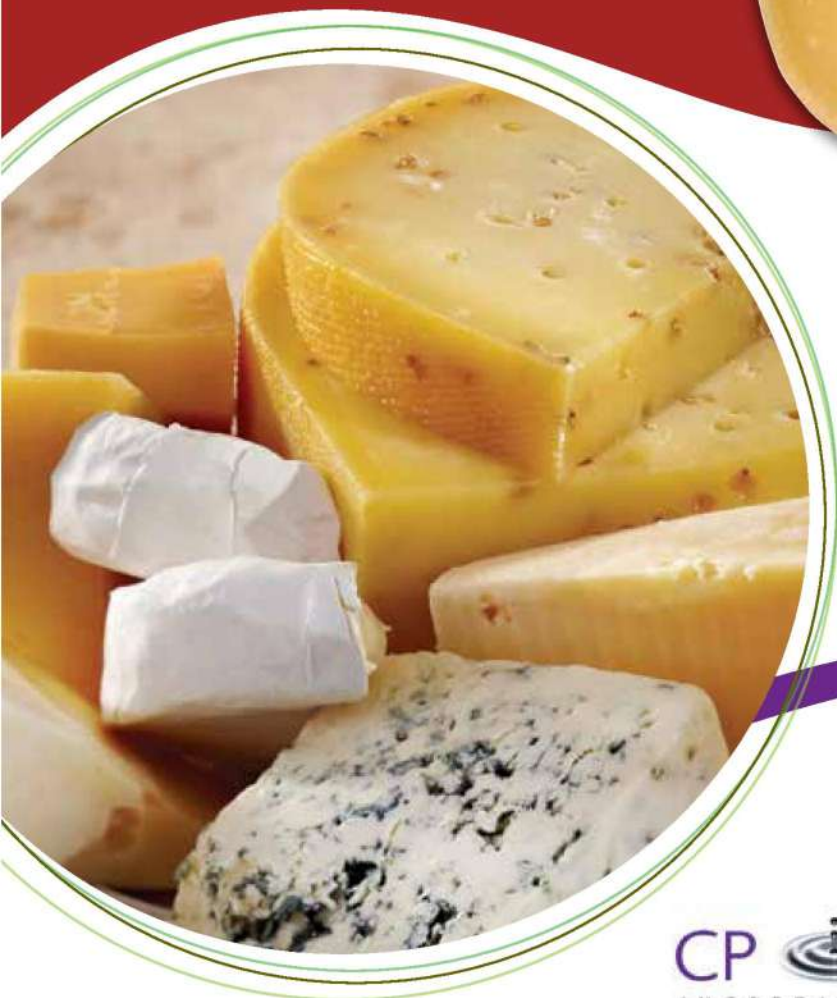
## Usage Rate (%) in a selection of Applications

Cheese Concentrate	Format	Sauces	Dips	Dressings	Ready Meals	Quiche Filling	Bread/ Savoury Pastries	Processed/ Analog Cheese	Savoury Snacks	Snack seasoning	Mexican Cajeta desserts
Mild Cheddar	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Mild Cheddar	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Medium Cheddar	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Medium Cheddar	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Strong Cheddar	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Strong Cheddar	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Strong Cheddar Extra Savoury	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Strong Cheddar Extra Savoury	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	1.0-4.0	2-10	-	-
Extra Strong Cheddar	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Extra Strong Cheddar	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Strong Farmhouse Cheddar	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Strong Farmhouse Cheddar	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Medium Aged Cheddar	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Medium Aged Cheddar	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Swiss	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Swiss	powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Blue	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Blue	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Parmesan	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Parmesan	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-
Goat	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	0.5-1.0
Goat	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	1.0-2.0
Asiago	Paste	0.2-1.5	0.2-1.5	0.2-1.5	0.2-1.5	0.2-2.0	0.5-2.5	1.0-3.0	0.5-2.0	-	-
Asiago	Powder	0.5-3.0	0.5-3.0	0.5-3.0	0.5-3.0	0.5-4.0	0.5-3.0	-	1.0-4.0	2-10	-



# Dairy Concentrate .... The cream of Dairy Concentrates

- ✓ Our R&D team has used dairy flavour science, high quality raw materials and applications research to develop Cheese Concentrates, a range of Clean label Cheese Flavours.
- ✓ Cheese Concentrate flavours provide authentic cheese flavours whilst delivering substantial cost savings.
- ✓ Contact us to find out about Bespoke and Signature dairy flavours to meet your requirements



...these are *Real Ingredients*



#### North America:

GoBia Ltd at  
Ronald A Chisholm 2 Bloor  
Street West, Suite 3300, Toronto,  
Ontario, Canada M4W 3K3  
Phone: +1 416 967 6000  
email: sales@gobia.com

#### United Kingdom:

Flaverco Ltd  
Unit 29 Roman Way Industrial Est  
Longridge Road, Preston, Lancashire  
PR2 5BD, United Kingdom  
Phone: +44 1772 652600  
email: sales@flaverco.com

#### Ireland, Rest of World:

Real Ingredients  
Pearce Road  
Raheen Business Park  
Limerick, Ireland  
Phone +353 61 300909  
email: sales@realingredients.ie

#### Ireland:

CP Ingredients Ingredients  
Pearce Road  
Raheen Business Park  
Limerick, Ireland  
Phone +353 61 300909  
email: sales@cpingredients.com