

## Our Products

 Fresh from Wisconsin

# Organic Butter Buds®



**LIKE** all Butter Buds® products, our Organics line is all natural and highly concentrated, giving you intense flavor impact at extremely low usage levels. Plus, they deliver a variety of other functional attributes such as improving mouthfeel, masking off flavors, enhancing sweet and savory flavors and controlling total ingredient costs. For technical data sheets call 800-426-1119.

## Organic Butter Buds® Product Listing

Product Name	Description	Flavor Characteristics	Usage Levels
<b>Buttermilk Buds®</b>	Organic concentrated buttermilk flavor prepared from organic cultured milk products. The resulting free flowing powder delivers extremely potent yet well-balanced flavor.	Strong buttermilk top note; sour with some sweet cultured notes.	1.0-2.0% total batch weight
<b>Cheese Buds®-Cheddar</b>	Organic natural cheddar cheese flavor/enhancer prepared from cultured and enzyme-modified cheddar cheese, spray dried with organic whey solids and organic maltodextrin.	Savory medium cheese note, with a hint of garlic flavor.	0.25-3.0% total batch weight
<b>Butter Buds® High Concentrate UC</b>	Natural butter flavor produced from enzyme-modified organic butterfat, spray dried into powdered form with organic maltodextrin. One pound/kilo yields the flavor strength of 80 pounds/kilos of butter.	Strong buttery top note with some mid-range notes; used at low levels for mouthfeel.	0.5–0.5% total batch weight
<b>Dried Cream Extract®</b>	Natural cream flavor produced from enzyme-modified fresh organic cream, spray dried into powdered form with organic maltodextrin. One pound/kilo yields the flavor strength of 80 pounds/kilos of cream. No color or preservatives added.	Cultured fresh dairy flavor; good off-note masking agent.	0.25-0.5% total batch weight

**Made Just for You** - if none of these products seems to fit your need, contact your sales rep and we will customize a product for you.