Excellence in Applied Science

Biochemistry is our foundation

Pioneered use of bio-transformation and fermentation applied to dairy

Industry’s largest library of dairy raw materials

Basic research in enzymes and cultures

RESULT

Authentic, unique profiles that differentiate your brand
The Art and Science of the Manufacturing Process

Milk Solids
- Non Fat Solids – NFDM, WM, MPC, WPC, WPI
- Milk Fat – Cream, Butter, Cream powders, butter powders
- Cheese – Mild, Sharp, Aged, etc

Fermented
- Culture
- Enzymes
- Both
Sensory Analysis

2017 analysis of comparison of Edlong Simply Dairy to industry leading cheese flavor
Edlong® Simply Dairy Product Usage

These natural dairy ingredients can be used a number of ways:

• As the primary dairy character
• In combination with non-concentrated but reduced commodity dairy products
• In combination with characterizing natural dairy flavors
• In combination with both commodity dairy products and natural flavors
A Classic Formulation Example: Dry Sauce Mix Optimization

Edlong Simply Dairy

Typical sauce base blend with 50% cheese powder reduction, addition of Edlong Simply Dairy cheddar

Edlong Simply Dairy packs a strong cheese note that boosts the dried cheese without the soapy or off acid notes associated with most EMC products
Another Formulation Example: Dry Sauce Mix Optimization

Typical sauce base blend with 50% cheese powder reduction, addition of Edlong Simply Dairy cheddar and Edlong Cheddar Flavor

In addition to the richness from the Edlong Simply Dairy cheese, adding a top note cheese flavor allows for creation of distinct, unique taste profiles.
Why Not Just Use Flavors?

• Natural dairy blends offer a competitive label advantage that some of our customers are seeking

• There is a certain depth of profile that a dairy concentrate adds that is temporally different from flavors

• Developing the entire flavor system will allow us to assist in formulating with a more complete picture
Where are Edlong® Simply Dairy Products Used?
Edlong® Simply Dairy Blends Recap

- Concentrated dairy profiles with simple labels
- Products formulated using Edlong proprietary technology that has been perfected over 50 years
- Intense dairy essence including mouthfeel, richness, savory notes & taste – different from flavors and commodities
- The ultimate in dairy flavor sensory experience
- The first concentrated dairy on the market that has virtually eliminated the soapy, acidic off notes associated with most enzyme modified dairy on the market today
Tasting: Buttered Popcorn
Questions?