

NON-DAIRY BUTTERBUDS

BUTTER BUDS NON-DAIRY CONCENTRATED DAIRY FLAVOURS PROVIDE THE FLAVOUR OF BUTTER, CREAM AND CHEESE WITHOUT THE RISK OF EXPOSURE TO DAIRY ALLERGENS.

THE NON-DAIRY RANGE ARE CREATED USING A COMBINATION OF MALTODEXTRIN, SUNFLOWER OIL AND RICE STARCH TO PRODUCE HIGHLY-CONCENTRATED DAIRY-FREE DAIRY FLAVOURS.

PRODUCT NAME*	CHARACTERISTICS
BUTTER BUDS 8X NON-DAIRY LD	MEDIUM SALTED BUTTER AND MILD SAVOURY MIDDLE AND BASE NOTES
BUTTER BUDS BACON ND	MEDIUM BACON SAVOURY MIDDLE NOTES WITH FATTY AND SMOKY BASE NOTES
DRIED BEER EXTRACT	MEDIUM MALTY AND YEASTY MIDDLE NOTES WITH SLIGHT HOPPY BASE NOTES
NON-DAIRY BUDS PARMESAN TYPE	MILD PARMESAN CHEESE WITH MIDDLE NOTES WITH MILD DAIRY NOTES
NON DAIRY ASIA	MEDIUM MELTED BUTTER NOTE SLIGHT SWEET BASE NOTE

* SMALL SELECTION OF PORTFOLIO



BUTTERBUDS IN MEAT ANALOGUES

NON-DAIRY BUTTERBUDS ARE A **CLEAN LABEL, VEGAN** FLAVOUR SOLUTION THAT HELPS WITH

- >> COST SAVINGS / COST CONTROL OF YOUR RECIPE
- >> REDUCING THE FAT CONTENT AND IMPROVING YOUR NUTRITIONALS
- >> ENHANCING THE MOUTHFEEL
- >> ENHANCING OTHER (SAVOURY) FLAVOUR
- >> MASKING OFF-FLAVOR
- >> ROUNDING OUT HARSH NOTES
- >> VEGAN & ORGANIC RANGES AVAILABLE



**FLAVOUR
SOLUTION**



**MOUTHFEEL
SOLUTION**



**NATURAL
SOLUTION**