



Use Edlong® Simply Dairy ingredients to achieve clean-label richness, creaminess, cheesiness and buttery taste

Today's consumers crave simplicity, authenticity and premium taste. Edlong® Simply Dairy ingredients are concentrated dairy profiles that naturally amplify cheese or butter notes, and deliver impactful dairy essences. See how our science and artistry help you solve your product development challenges.



Simplify your label with natural, delectable dairy ingredients

The Edlong® Simply Dairy line is an artistic interpretation of the essential elements that create dairy taste perception. It was developed using our unmatched, natural biotransformation processing knowledge with real dairy. Choose from butter, cheddar, Italian style and butter cream profiles.

Benefits:

- Made With Real Dairy
- Achieve Transparent Clean Labels
- Gain Formulation Flexibility

Edlong flavors meet consumer demands:



For categorically outstanding flavor science and artistry,
email DairyTaste@edlong.com, call 1.847.631.6700,
1.888.698.2783 or visit edlong.com.



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