

The Scientific Art of Authentic Taste"

## **Dairy-Free Edam Cheese**

## The Science of Authenticity

## **Dairy-Free Edam Cheese**

- Buttery, rich, savory, distinctive
- Analog cheese made with highly-functional modified potato starch and palm fat
- Non-dairy



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An Edlong Butter flavor masks the potato starch and palm fat, while delivering richness. The Edlong Cheddar flavor adds buttery cheesiness and depth with the dominant natural Edam flavor providing a distinctive, mild Edam taste profile.

Edlong Flavors Used in Dairy-Free Edam Cheese:

- Natural Butter-Type Flavor #1411311 @ 0.60%
- Natural Cheddar-Type Flavor #1412271 @ 0.50%
- Natural Edam-Type Flavor #1412502 @ 0.50%



Notes

To start innovating, email DairyTaste@edlong.com