

The Science of **Creaminess**

Flight of Vegan Cashew Dips

- Three completely vegan dips showcase flavors from around the world:
- Zesty Sour Cream featuring a mild tabasco pepper
- Aji Amarillo Emmental highlights Peruvian spices
- Butter Curry delivers rich global flavor
- Authentic dairy flavors add richness and creaminess

So creamy, so rich, so ... vegan? This trio of plant-based dips start with a cashew base. All three global profiles highlight the notes and nuances that natural, vegan dairy flavors can add to vegan products.

Edlong Flavors used in Zesty Sour Cream Dip

- Natural Sour Cream-Type Flavor #1411216 @ 0.24%
- Natural Milk-Type Flavor #1411661 @ 0.18%

Edlong Flavors used in Aji Amarillo Emmental Dip

- Natural Emmental-Type Flavor #1412500 @ 0.08%
- Natural Gruyere-Type Flavor #1412498 @ 0.08%
- Natural Savory Flavor #1413046 @ 0.10%

Edlong Flavors used in Butter Curry Dip

- Natural Butter-Type Flavor #1411311 @ 0.30%
- Natural Milky Creamy-Type Flavor #1412353 @ 0.10%



Highlights

- Uses only natural, vegan flavors
- Each dip features a different and distinct regional flavor
- Dairy-creaminess without any dairy