

Tap into decades of Edlong dairy expertise with our new line of Organic flavors. From sweet to savory, every flavor is fully customizable to suit your specific needs.



CHEESE | Designed to have a big impact at effective usage levels. These are liquid oil soluble and non-dairy flavors with profiles ranging from Cheddar to Romano and Bleu.



BUTTER | Liquid flavors with fresh butter profiles and authentic taste. Great for bakery, oil, sauce, analog, margarine, snacks and many other applications. Suitable for both dairy and non-dairy applications.



MILK | Designed to add fresh milky dairy notes to finished applications. Great for non-dairy applications like yogurt, ice-cream, beverages to plant-based cheese to mask undesirable notes from plant-based ingredients. Can also provide a neutral dairy background for a clean slate as a foundation for the characterizing flavor. Liquid oil soluble flavors suitable for both dairy and non-dairy applications.



CULTURED | Great for adding fresh cultured character to yogurts, ice-cream, cream cheese, RTD beverages, snacks, and other applications. These are liquid oil soluble flavors and include profiles such as cultured, buttermilk, and yogurt.



CREAM | Great for masking plant-based ingredients and enhancing creamy flavor in different applications such as sauces, RTD beverages, sports nutritional mixes, bakery, ice-cream, and others. Available in both liquid oil soluble and powder forms.



SWEET DAIRY | Edlong specializes in dairy, with well-versed sweet dairy flavors like caramel, horchata, chocolate, vanilla, French vanilla, cheesecake, roasted coconut, cocoa and many more. Available in both liquid and powder forms.



MASKING/SWEETNESS ENHANCEMENT & MOUTHFEEL | Flavor modulators are designed to mask beany, sulfur, earthy, nutty, and bitter notes that are commonly associated with plant-based ingredients. Our developmental organic sweet spot flavors are designed to help enhance sweetness and bring back mouthfeel without added calories.

Simplify your label with organic flavors by Edlong.

For outstanding results and delicious applications, contact your sales representative or email DairyTaste@edlong.com.