

**SETTING A NEW STANDARD FOR AUTHENTIC  
TASTE AND FUNCTIONAL PERFORMANCE**

Tap into decades of dairy expertise with an expanded line of Edlong dairy-based natural flavors. Targeted to meet specific needs and solve formulation challenges in Sauces, Dressings and Dips.



FLAVOR DESCRIPTION	FLAVOR PROFILE	AUTHENTICITY CHARACTERISTICS
NATURAL CHEDDAR CHEESE FLAVOR WONF #1413316	fruity, butter, Processed, Cheddar, vegetable	BALDERSON® TYPE PROFILE - CANADIAN GRASS-FED CHEDDAR
NATURAL CHEDDAR CHEESE FLAVOR WONF #1413320	savory, yeasty, butter, cream, aged	CRACKER BARREL® TYPE PROFILE
NATURAL BUTTERMILK FLAVOR WONF #1413322	creamy, yeasty, butter, cultured, fatty	HIDDEN VALLEY® TYPE PROFILE
NATURAL SOUR CREAM FLAVOR WONF #1413324	cultured, cream, green, dairy, animal	FOR HOUSE RANCH TYPE DRESSING
NATURAL CHEDDAR CHEESE FLAVOR WONF #1413328	fruity, butter, Processed, Cheddar, mold	BALDERSON® TYPE PROFILE WITH INTENSIFIED SAVORY NOTES
NATURAL CHEESE FLAVOR WONF #1413333	ketone, Bleu, musty, mushroom, creamy	POINT REYES® TYPE BLUE CHEESE PROFILE

For outstanding results and delicious applications, contact your sales representative or email [DairyTaste@edlong.com](mailto:DairyTaste@edlong.com).

