

DAIRY CAN BE *plant-based*



EDLONG HAS THE ANSWERS TO YOUR MOST PRESSING PLANT-BASED QUESTIONS, SUCH AS:

Can I use plant-based cultures and flavours together?

How can I build base notes?

Plant-based ingredients are causing a flat, cardboard taste in my product, can you help me deliver a fresh dairy taste instead?

My plant-based product is heavily fortified – can you mask the off-notes?

Should I add flavours before or after the fermentation cycle in my plant-based yogurt or cream cheese?

Can you help me recreate authentic taste or match brand leaders?

Do your vegan flavours have a vegan certification?

Should I add flavour at the start or end of my process?

Will flavour effect the pH?

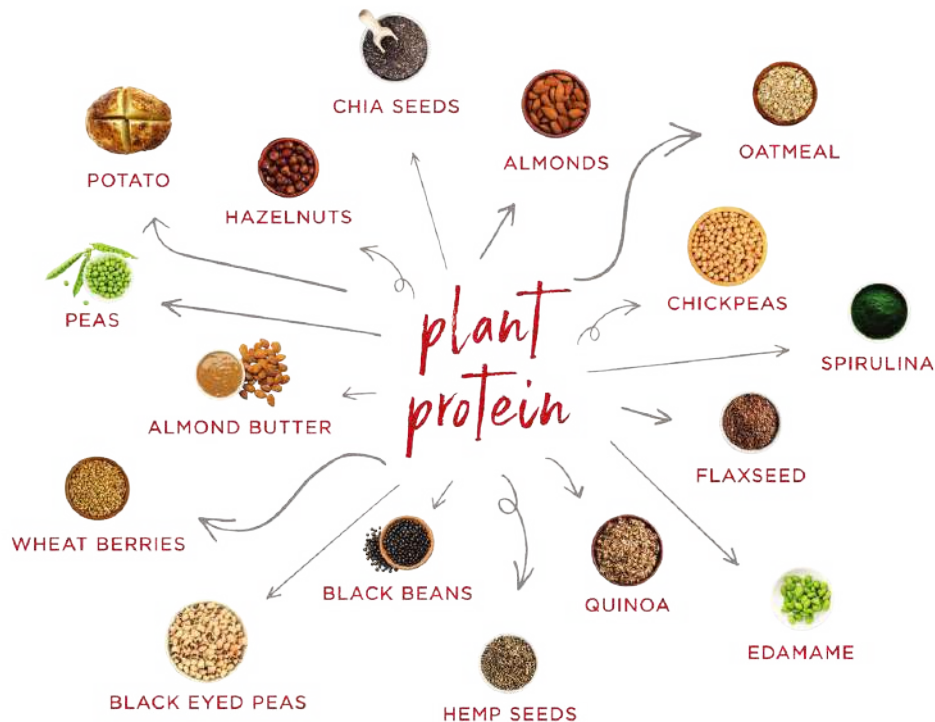
I want to make my product sugar free – how can flavour help?

My product is chalky – can flavour improve the texture?

Can I use flavour to improve mouthfeel in fat-free applications?

What flavours do you have that are considered vegan?

OVERCOME PLANT-BASED PRODUCT DEVELOPMENT CHALLENGES IN ANY APPLICATION



...and much more!

CREATE AUTHENTIC DAIRY TASTE. IMPROVE FUNCTIONALITY. MEET CLEAN LABEL NEEDS.

- ✓ Eliminate Off-Notes from Plant Proteins
- ✓ Enhance Sweetness or Umami Perception
- ✓ Mask Off-Notes Developed During Processing
- ✓ Use Temperature Stable Solutions
- ✓ Maintain Formula Consistency
- ✓ Add Creamy, Indulgent Mouthfeel

EDLONG IS YOUR PLANT-BASED PARTNER

With an industry-leading library of nearly 300 plant-based dairy-free flavours, coupled with over 3 decades of dairy-free and vegan formulation success, Edlong is uniquely suited to deliver authentic dairy taste and texture to your plant-based applications.

Leverage over a century of specialized dairy process expertise to increase your speed to market, differentiate your product's taste, and solve your most difficult development challenges.

VISIT [EDLONG.COM](https://www.edlong.com) AND LET'S START INNOVATING.

