

Flavor Solutions

through fermentation technology



NATURAL DAIRY



ENZYMES + HEAT + AGITATION



DAIRY PROTEINS



ENZYME MODIFIED CHEESE

True Dairy Specialty Ingredients is a business segment within AFP that utilizes enzyme technology to produce customized flavor solutions.

- Natural, Clean Labeling
- Products are all Dairy-Based
- Wide range of applications
- Team collaboration with customers



LIBRARY OF DAIRY FLAVORS	
Cheddar Cheese	<ul style="list-style-type: none"> • Cheddar Cheese Concentrate • Cheddar Cheese WONF • Aged Cheddar Cheese WONF
Italian Cheese	<ul style="list-style-type: none"> • Parmesan Concentrate • Parmesan WONF • Romano WONF • Romano Concentrate • Asiago-Type
Dairy Flavors	<ul style="list-style-type: none"> • Cream Concentrate • Cream Flavor • Sour Cream WONF • Concentrated Alfredo Base

SUITABLE APPLICATIONS	
Sauces	Dips
Dressings	Processed Cheese
Beverage	Soups
Bakery	Confectionery

Formulation Capabilities

- Authentic Concentrated Flavors
- Cost Reduction
- Mouth-Feel Improvement
- Custom formulation
- Halal / Kosher Available
- Clean Label

World Class Quality System

- Customer-specific Q/A Programs
- HACCP
- FDA Certified in all plants
- GFSI / BRC Certification in all plants

