



the power of
true.



Dialing in **true dairy** flavors
through our proprietary process.



true
expertise.

Bring you true success from our
enzyme modification process,
led by top food scientist.

true
ingredients.

Naturally made products maximizing
taste and cost savings.



true process.

Our proprietary process utilizes **enzymes and fermentation technology** providing **rich-in-flavor** concentrated ingredients.



**Natural
Dairy**



**Enzymes,
Heat &
Agitation**



**Dairy
Proteins**



**enzyme
modified
cheese.**

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

true solutions.

SAVORY

Our savory profiles created through fermentation work across processing conditions. Ingredients are reliably sourced offering authentic flavor and savory taste to meet a range of formulation needs.

SWEET

Culinary inspired sweet dairy creams providing indulgent moments. True Dairy's proprietary process allows us to create natural taste solutions for a wide range of food and beverage applications.

PLANT-BASED

Who better to understand the dairy science providing innovative and on-trend plant-based products. With over 70 years of cheese and dairy tradition we provide best in class dairy alternatives without sacrificing taste.

true partnership.

truedairy.com

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INNOVATIVE FOOD SOLUTIONS.