

Dairy Concentrate Offerings

DairyChem offers a wide range of standardized dairy concentrates, using the enzyme modification process for your taste, texture, and technical needs. Our dairy concentrates can be utilized in sauce, dip, soup, dressing, and bakery applications, delivering true to type flavor and helping manufacturers capture dairy richness with quality results.



DAIRY CONCENTRATE BENEFITS

- **Easy to Use**
- **Batch to Batch Consistency**
- **Kosher and Halal Certified**
- **Can be Custom Formulas**
- **Cost Efficient**

Cheese Concentrates

- Cheddar Cheese
- Blue Cheese
- Feta Cheese
- Romano Cheese
- Parmesan Cheese
- Swiss Cheese
- Gouda Cheese
- Cream Cheese
- Four Cheese
- Monterey Jack Cheese

Butter & Cream Concentrates

- Butter Flavor Concentrate
- Butter Flavor Concentrate 50
- Butter Flavor Concentrate 95
- Butter Acid Flavor Concentrate
- Brown Butter Concentrate
- Cream Flavor Concentrate