

Flavor Trend Spotlight

Consumers continue to seek foods that combine indulgence with added nutrition, making higher protein comfort foods one of today's fastest growing trends. At the same time, sweet and spicy ("swicy") flavor combinations continue to gain popularity across sauces, dips, and prepared meals.

Our Higher Protein Rose Sauce brings both trends together, delivering 5.7g of protein per 100g serving, qualifying as a Good Source of Protein, while pairing creamy Italian dairy flavor with a subtle sweet heat for a modern twist on a classic favorite.



Higher Protein Rose Sauce



This application features Ingredetec Creamy Italian Cheese Concentrate, FLVRtec Italian Seasoning Type Flavor, and DairyChem Encapsulated Culturoma Flavor. Together, these three ingredient solutions create a rich, authentic dairy profile with balanced Italian seasoning while helping address a variety of product development challenges, including building flavor complexity, enhancing dairy character, and delivering consistent performance across a wide range of applications.



THE DC BLOG

Demo Highlights

Dirty Martini Flavored Dip

Inspired by the classic cocktail, our Dirty Martini Dip features DairyChem Blue Cheese Flavor Concentrate, FLVRtec Blue Cheese Type Flavor, and FLVRtec Green Olive Type Flavor



Spinach Feta Pretzel Bites

Our Ingredetec Spinach Feta Cheese Filling brings rich spinach and feta flavor to this warm pretzel bite application. Its ready-to-use format helps simplify production while delivering consistent flavor and texture.



3-Cheese Mexican Street Corn Dip

Mexican street corn continues to inspire new flavor combinations. This creamy dip features Ingredetec Mexican Style 3-Cheese Concentrate, providing nutritional and clean label flexibility.



Orange Creamsicle Flavored Popcorn

Nothing says summer quite like orange creamsicle. This nostalgic popcorn application features FLVRtec Orange Creamsicle Type Flavor and DairyChem Cream Flavor 100:1.



Let's Bring Your Next Idea to Life

Interested in trying any of the ingredients featured this month, or exploring other DairyChem solutions? Reach out to sales@dairychem.com to request samples, discuss applications, or connect with our technical sales team.