

Your Guide to Using DairyChem & Ingretec Concentrates

How our concentrates power your end products from concept to creation



What are Concentrates?

Our concentrates are natural dairy flavor solutions made from real cheese, butter, and cream, crafted to deliver rich, authentic taste with greater impact than traditional dairy ingredients.

Flavor Development	Product Availability
Developed using both traditional dairy processes and enzyme-modified techniques, they provide a wide range of flavor profiles to meet diverse application needs while maintaining consistent performance.	We offer our concentrates in refrigerated paste, powder, and liquid formats, providing flexible solutions to accommodate a variety of processing applications.

End Applications

Snacks & Seasonings	Flavored topical blends on chips, popcorn, and crackers High Flavor Impact at Low Usage Heat Stable
Dips & Dressings	Pasta sauces, creamy dressings, and cheese dips Creamy, Rich Flavor Shelf-Life Extension
Prepared Foods	Frozen pizza, soup, stuffed pretzels, and ready-to-eat meals Flavor Retention during Processing Cost Effective
Bakery	Cheesy baked crackers, cookies, and pastries Enhanced Dairy Notes Clean Label
Meat & Protein	Flavored processed meats and cheese stuffed sausages Meat Compatible Flavor Delivery Heat Stable
Dairy & Spreads	Processed cheese, flavored butter, and cultured dairy products Amplified Dairy Character Consistent Quality

Why DairyChem Concentrates?

Here are some reasons why our concentrates could be your new solution

Cost Savings DairyChem and Ingretect concentrates deliver high flavor intensity at low usage levels, helping reduce overall formulation costs.	Clean Label Concentrates are derived from real dairy ingredients, supporting straightforward and consumer-friendly labeling.
Process Stable Flavor performance remains reliable across a wide range of processing conditions, including heating, freezing, and reheating.	Consistent Quality Concentrates are produced to meet tight specifications, ensuring dependable flavor results from batch to batch.
Flavor Impact DairyChem and Ingretect concentrates provide rich, authentic dairy flavor that delivers immediate and lasting sensory impact, even at low inclusion levels.	Versatile Applications Concentrates are designed to perform across a wide range of applications, making it easy to create consistent flavor profiles in everything from sauces and soups to snacks and frozen meals.

RTE Statement	Our Concentrates are biologically safe to consume but are not intended as RTE (Ready-to-Eat) products and are designed for industrial food manufacturing use. The usage rates for our concentrates can vary depending on the application.
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Let's Build Your Next Product Together

Request a sample at Sales@DairyChem.com