

WHAT'S TRENDING THIS FALL

This fall, flavor trends are leaning into warmth and depth. Brown butter, maple, toffee, and roasted pecan bring toasted sweetness, while caramelized onion and roasted flavors offer another direction for dips, sauces, and appetizers.

Fall flavors are often associated with sweetness, but some of the most interesting seasonal ideas build on deeper flavors. Toasted butter notes can make a baked good feel richer, while caramelized onion or toasted Parmesan notes can give a familiar dip or sauce a more developed flavor. These profiles can add warmth to a sweet application, bring complexity to an appetizer, or give a familiar comfort food a fresh direction.



BROWN BUTTER TYPE FLAVOR

FLVRtec Brown Butter Type Flavor adds a distinctive toasted top note with the rich, creamy sweetness of browned butter. In cookies and confections, it can bring out caramelized notes; in sauces, it adds a warm, buttery finish. Its range across sweet and savory applications makes it useful well beyond fall.



THE DC BLOG

DEMO & PRODUCT HIGHLIGHTS

French Onion Flavored Dip

A familiar favorite with an added layer of cheese flavor, this dip features Ingretec

Gruyere Concentrate,

DairyChem Sour Cream Flavor, and FLVRtec

Sauteed Onion Type Flavor. The combination brings creamy dairy character and rich onion notes to this savory appetizer.



Parmesan Cheese Flavor Concentrate

Our newly commercialized Parmesan Cheese Flavor Concentrate delivers pronounced cheese character with distinct toasted notes. It can help reduce or eliminate Parmesan cheese, offering potential cost savings and greater production efficiency. Ideal for fall sauces, soups, dips, and savory snacks, it can reinforce an existing cheese profile or make Parmesan the defining flavor.

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.