



DEVELOPERS CAN NOW GET THE FLAVOR OF BACON combined with the fatty richness of Butter Buds in the latest offering from Butter Buds Food Ingredients: Butter Buds Bacon™. Produced using the same proprietary technology used to make Butter Buds' other natural concentrates, Butter Buds Bacon imparts a natural bacon flavor along with fatty richness and mouthfeel.

Butter Buds Bacon™

Description: Highly concentrated natural bacon flavor spray dried on a corn starch carrier.

Flavor Characteristics: Savory, meaty, bacon flavor with fatty background notes.

Applications:

- Snack seasoning
- Processed cheese
- Salad dressing
- Poultry marinade

Usage Level: 0.25 – 2.0%

Product Analysis Per 100 Grams:

Fat: 13.5 +/- 2.0%

Moisture: Less than 5%

Kosher Status: Parve/Pareve

Packaging: Packed and shipped in 50 lb bags and 25 kg cartons.

Special Characteristics: Twelve months shelf life when stored at 10-27° C (50-80° F) and less than 70% humidity. No refrigeration required. Heat stable. Butter Buds Bacon is labeled as "natural flavor," and is suitable for Kosher and Vegan foods. Contains no animal fat

Ingredients: (see spec sheet)