

Our Products

 Fresh from Wisconsin

Cheese Buds®



OUR proprietary technology releases the full flavor potential of real cheese to create flavorful, natural dairy concentrates—an economical, convenient, and healthy form of dairy product. Unlike most flavorings, Butter Buds® go beyond top notes to provide dairy richness, masking, and fatty mouthfeel. For technical data sheets please call 800-426-1119.

Cheese Buds® Product Listing

Product Name	Description	Flavor Characteristics	Usage Levels
Aged Cheddar	Natural cheddar cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin. Available in powder and paste form.	Sweet, salty, aged note.	0.25-3.0% total batch weight
Asiago	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin.	Salty, sweet, sharp flavor.	0.25-2.0% total batch weight
Bleu	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin. Available in powder and paste form.	Sharp flavor; adds aged note to mild cheese flavors	0.25-2.0% total batch weight
Cheddar	Natural cheddar cheese flavor/enhancer prepared from enzyme-modified cheddar cheese, spray dried with whey solids and maltodextrin. Available in powder and paste form.	Savory medium cheese note, with a hint of garlic flavor.	0.25-3.0% total batch weight
Cheddar Ex	Natural cheddar cheese flavor prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin.	Strong, tangy cheese note with a mild finish.	0.1-1.5% total batch weight
Cream Cheese	Intensified cream cheese flavor prepared from cultured and enzyme-modified cream cheese, spray dried with maltodextrin.	Sharp, tangy flavor with a creamy finish.	0.25-2.0% total batch weight
Edam	Natural Edam cheese flavor prepared from cultured and enzyme-modified cheese and butter, spray dried with whey solids and maltodextrin.	Medium sharp, slightly sweet cheese note.	0.10-2.5% total batch weight
Emmenthal	Natural Emmenthal cheese flavor prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin.	Nutty, sweet aged flavor.	0.10-1.5% total batch weight

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Cheese Buds® Product Listing (continued)

Product Name	Description	Flavor Characteristics	Usage Levels
Feta	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with maltodextrin.	Salty, tangy flavor.	0.25-2.0% total batch weight
Gouda	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin.	Slightly sweet, sharp aged note.	0.25-2.0% total batch weight
Manchego	Natural cheese flavor, prepared from cultured and enzyme-modified cheese.	Buttery, salty flavor; slightly stronger than Mozzarella.	0.25-2.0% total batch weight
Mild European	Mild, buttery cheese flavor produced from cheese, condensed into a powered concentrate.	Soft processed cheese flavor. Mild intensity, slightly sweet.	0.10-1.5% total batch weight
Monterey Jack	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin.	Buttery, fresh cheese flavor; slightly salty sweet.	0.25-2.0% total batch weight
Mozzarella	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese and butter, blended with whey solids and maltodextrin.	Buttery, salty fresh cheese.	0.25-2.0% total batch weight
Parmesan	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin. Available in powder and paste form.	Aged flavor with salty, sharp notes.	0.25 - 3.0% total batch weight
Parmesan Ex	Natural Parmesan cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin.	Strong initial sharp note; adds aged note.	0.10-1.5% total batch weight
Romano	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese, spray dried with whey solids and maltodextrin. Available in powder and paste form.	Medium aged flavor lends a sharper flavor.	0.25-3.0% total batch weight
Swiss	Natural Swiss cheese flavor prepared from enzyme-modified cheese, spray dried with whey solids and maltodextrin.	Sharp cheese flavor, slight nutty notes and slight buttery notes.	0.10 - 1.5% total batch weight
X Blend – Aged Cheddar	Natural cheese flavor, prepared from cultured and enzyme-modified cheese solids blended with whey and buttermilk solids.	Sweet, salty, aged note.	0.5-6.0% total batch weight
X Blend-Asiago	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese solids blended with whey and buttermilk solids.	Salty, sweet, sharp flavor.	0.5 - 6.0% total batch weight.
X Blend-Bleu	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese solids blended with whey and buttermilk solids.	Sharp flavor, adds aged note to mild cheese flavors.	0.5 - 6% total batch weight

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Cheese Buds® Product Listing (continued)

X Blend-Cheddar	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese solids blended with whey and buttermilk solids.	Savory medium cheese note, with a hint of garlic flavor.	0.5 - 6.0% total batch weight
X Blend-Gouda	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese solids blended with whey and buttermilk solids.	Slightly sweet, sharp aged note.	0.5 - 6.0% total batch weight.
X Blend-Parmesan	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese solids blended with whey and buttermilk solids.	Aged flavor with salty, sharp notes.	0.5 - 6.0% total batch weight.
X Blend-Romano	Natural cheese flavor/enhancer prepared from cultured and enzyme-modified cheese solids blended with whey and buttermilk solids.	Medium aged flavor lends a sharper flavor.	0.5 - 6.0% total batch weight.
X Blend-Sour Cream Buds	Produced by liberating the fatty acids in a sour cream paste, then encapsulating into a water-soluble powder by spray drying with maltodextrin.	Stronger cultured dairy flavor, sour with creamy dairy undertones.	1 - 4.0% total batch weight.

Made Just for You - if none of these products seems to fit your need, contact your sales rep and we will customize a product for you.