

## Our Products

 Fresh from Wisconsin

## Specialty Products



**OUR** proprietary technology is also used to produce specialty flavors from olive oil, cocoa butter and beer. Unlike most flavorings, Butter Buds® products go beyond top notes to provide dairy richness, masking, and fatty mouthfeel. For technical data sheets call 800-426-1119.

## Specialty Products Listing

Product Name	Description	Flavor Characteristics	Usage Levels
<b>CocoaButter Buds® Powder</b>	Intensified cocoa butter flavor produced by processing cocoa butter with lipase enzymes to free the flavorful fatty acids from their bond, spray dried with maltodextrin. Available in powder and paste form.	Spray dried, concentrated cocoa butter. Sweet, smooth fatty flavor.	0.5-1.5% by weight of finished product
<b>Dried Beer Extract</b>	Concentrated beer spray dried with maltodextrin.	Spray dried, concentrated beer flavor. Yeasty, fermented notes.	0.5-3.0% total batch weight
<b>Olive Oil Buds®</b>	Natural olive oil flavor produced with extra virgin olive oil that is enzyme modified and spray dried into powdered form with maltodextrin. Available in powder and paste form.	Spray dried, concentrated extra virgin olive oil flavor. Characteristic "green" notes.	0.5 – 1.5% 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.