

# DAIRY



## FLAVORS AND COLORS FOR:

- Milk and Dairy Beverages
- Ice Cream, Gelato, and Frozen Novelties
- Cream and Non-Dairy Creamers
- Yogurt and Sour Cream
- Cheese
- Dips, Spreads, and Dressings
- Mousse, Custard, and Pudding
- Butter and Margarine

## OTHER SEGMENTS WE SERVE:

- Bakery
- Beverage
- Confectionery
- Culinary
- Nutraceutical

## I scream, you scream... there's more to dairy than ice cream!

From indulgent frozen treats to savory dips, the array of dairy-based products is vast. Let our team design a flavor system that withstands the processing and storage conditions common to dairy products. With our experience and technical expertise, we will help you create a taste experience that exceeds the expectations of your customers.

## ABOUT US

Flavorchem develops solutions for the food and beverage industry. Our comprehensive services include flavor and color creation and duplication, flavor modification, nutritional and functional formulations, and market insight on industry and product trends. Flavorchem is SQF certified with over 50 years' experience in solving even the toughest flavor, color, and ingredient challenges. Partnering with us provides added benefits in a competitive market. Let us show you the Flavorchem advantage!

## FLAVOR AND COLOR TYPES

- All labels from Natural/WONF to Artificial
- Organic Compliant
- Organic Certified
- Non-GMO Project Verified
- Kosher
- Kosher for Passover
- Halal

## FLAVOR, COLOR, AND MASKING TECHNOLOGIES

- Extracts and Essential Oils
- Distillates
- Cold Brew and Cold Press
- Concentrates and Oleoresins
- Liquid Flavor Blends
- Dry Flavor Blends
- Spray Dried Flavors
- Compounded Flavors
- Emulsified Flavors
- Color Blends
- Vitamin and Nutritional Blends
- Masking Agents



**FLAVORCHEM HQ**  
(800) 4-FLAVOR  
1525 Brook Drive  
Downers Grove, IL 60515

**FLAVORCHEM WEST**  
(888) 2-FLAVOR  
271 Calle Pintoresco  
San Clemente, CA 92672

**FLAVORCHEM EUROPE**  
+36 28 509 105  
Vasut utca 42  
H-2144 Kerepes, Hungary

# FLAVORCHEM INNOVATION

Innovation is interwoven into the fabric of the culture at Flavorchem.

By focusing on the needs of individual customers, Flavorchem remains disciplined to the pursuit of innovation that differentiates us from our competitors. We combine speed, quality, service, and value to deliver creative and practical innovation. Our multidimensional, disciplined approach is designed to enable customers to move quickly from concept to consumer.



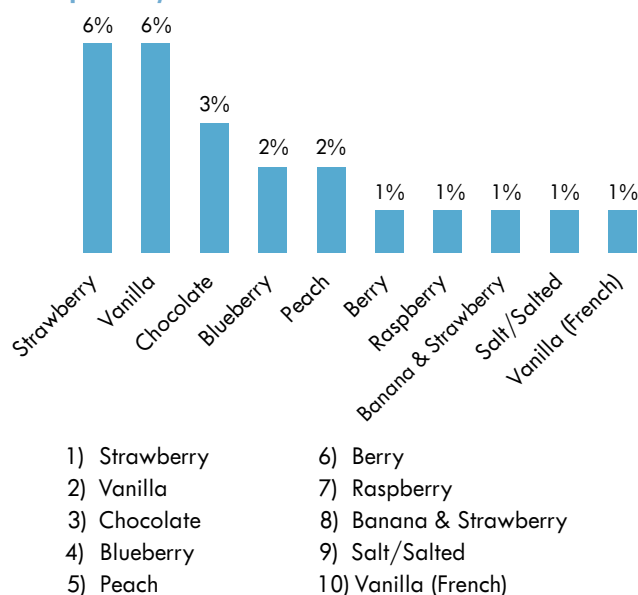
## PRODUCT SOLUTIONS: DAIRY FLAVORS

- |                  |                |                    |
|------------------|----------------|--------------------|
| Acai             | Cream Cheese   | Olive              |
| Almond           | Cream Soda     | Olive Oil          |
| Amaretto         | Dulce de Leche | Onion              |
| Anise            | Egg Nog        | Orange             |
| Apple            | Espresso       | Passion Fruit      |
| Apricot          | Flan           | Peach              |
| Banana           | French Vanilla | Peanut             |
| Basil            | Fudge          | Peanut Butter      |
| Black Currant    | Garlic         | Pear               |
| Black Walnut     | Ginger         | Pecan              |
| Blackberry       | Goji Berry     | Peppermint         |
| Blueberry        | Grape          | Piña Colada        |
| Boysenberry      | Grapefruit     | Pineapple          |
| Brandy           | Green Tea      | Pistachio          |
| Brown Sugar      | Guava          | Plum               |
| Bubble Gum       | Hazelnut       | Pomegranate        |
| Butter           | Herb           | Pumpkin            |
| Buttermilk       | Honey          | Raisin             |
| Butterscotch     | Horchata       | Raspberry          |
| Cantaloupe       | Horseradish    | Rosemary           |
| Cappuccino       | Irish Crème    | Rum                |
| Caramel          | Jalapeño       | Salt/Salted        |
| Cheese           | Key Lime       | Sour Cream & Onion |
| Cheese, Cheddar  | Kiwi           | Spice/Spicy        |
| Cheese, Mixed    | Latte          | Strawberry         |
| Cheesecake       | Lavender       | Strawberry Banana  |
| Cherry           | Lemon          | Sugar              |
| Chili Pepper     | Licorice       | Sweet Cream        |
| Chive            | Lime           | Tamarind           |
| Chocolate        | Liqueur        | Tangerine          |
| Chocolate, Dark  | Malt           | Toffee             |
| Chocolate, Milk  | Mamey          | Tomato             |
| Chocolate, White | Mango          | Truffle            |
| Cinnamon         | Mangosteen     | Vanilla            |
| Citrus           | Maple          | Vanilla, French    |
| Cocoa/Cacao      | Marshmallow    | Vegetable          |
| Coconut          | Meringue       | Walnut             |
| Coffee           | Milk           | Whipped Cream      |
| Cognac           | Mint           |                    |
| Cotton Candy     | Mint Chocolate |                    |
| Cranberry        | Mocha          |                    |
| Cream            | Mushroom       |                    |

Please contact us for custom flavor formulations!

## MARKET INSIGHT: 2018 DAIRY TRENDS

### Top Dairy Flavors\*



### Trending Dairy Claims\*

#### Top Growing Product Claims

- Ethical, Fair-Trade (+325%)
- Functional, Other (+300%)
- Halal (+250%)
- Children, 5-12 (+216.7%)
- Ethical, Environmentally Friendly (+156.3%)

#### Declining Product Claims

- Low/No/Reduced Glycemic (-100%)
- Portionability (-100%)
- Male Demographic (-100%)
- High Satiety (-100%)
- Event Merchandising (-100%)

\*Among dairy products released in N. America in the past 6 months as of March 2018; Source: Mintel GNPD

