



# Cream and Milk Concentrate

Adare Ingredients have developed **Dairy Concentrates**, a unique and innovative range of **natural, clean label dairy flavours**. Dairy Concentrates are made from high quality dairy ingredients. Using enzyme technology we **unlock** and **concentrate** the natural dairy flavour. Dairy Concentrates can be added at a **fraction of the addition level** of dairy ingredients whilst still imparting an **authentic dairy flavour**.

**Cream & Milk Concentrates** are made from high quality **cream and milk**. We supply natural **Cream, Sour Cream, Condensed Milk** and **Buttermilk** flavours. Our concentrates allow manufacturers to replace or reduce cream, condensed milk and buttermilk while retaining the highly desirable **dairy flavour** and **mouthfeel**.

In addition to delivering **substantial cost savings** Cream & Milk Concentrates allow our customers to formulate products with **lower fat, calories and cholesterol**.

Our R&D team are continuously expanding our library of Cream & Milk Concentrates. Please ask us if you can't find what you require. We specialise in **bespoke** and **signature** flavours. Our technical team can assist with your **R&D** and **applications** work.



## Functions and Benefits of Cream & Milk Concentrate

- Rich dairy flavour and creamy mouthfeel
- Replace or reduce Cream, Sour Cream, Condensed milk or Buttermilk to reduce cost
- Excellent in low fat applications, improve nutritional profile
- Enhance and complement flavours- vanilla chocolate, caramel and savoury flavours
- Mask off flavours e.g. from heat treatment, soya, nutritional beverages
- Provide smooth balanced flavour and consistent flavour delivery
- Clean label declarations (natural flavour, natural cream/condensed milk/buttermilk flavour)



*These are not just ingredients...*

## Cream and Milk Concentrate Product Range

Product Code	Cream and Milk Concentrate	Power/Paste	Flavour Profile	
20000-11000	Cream	Paste	Sweet wholesome cream flavour	0.2 – 1 %
20001-11001	Cream	Powder	Sweet wholesome cream flavour	0.5 – 2 %
20002-11005	Cream	Paste	Sweet cream with topnotes	0.2 – 1 %
20003-11006	Cream	Powder	Sweet cream with topnotes	0.5 – 2 %
20032-11010	Sour Cream	Paste	Sour, cultured, rich, with tart notes	0.2 – 1 %
20033-11011	Sour Cream	Powder	Sour, cultured, rich, with tart notes	0.5 – 2 %
20036-14000	Condensed Milk	Paste	Sweet ,milky, caramel notes,	0.2 – 1 %
20037-14001	Condensed Milk	Powder	Sweet ,milky, caramel notes,	0.5 – 2 %
20038-15000	Buttermilk	Liquid	Sharp, tangy	0.2 – 1 %
20039-15001	Buttermilk	Powder	Sharp, tangy	0.5 – 2 %

Can be made available as Kosher and/or Halal

## Cream and Milk Concentrate Applications

Cream & Milk Concentrates are highly versatile and can be used across a wide range of food applications. With flavour strength up to 70 times that of cream and milk, Cream & Milk Concentrate can be used from 0.1%. Our cream concentrates are available in convenient to use paste and powder formats with a shelf life of 6 to 12 months.

Cream Concentrate is ideal in ice cream and desserts e.g. Crème Brulee, Pannacotta, Crème Caramel, sweet creamy sauces. Cream Concentrate provides natural dairy flavour and mouthfeel in cream alternatives. In UHT and nutritional beverages, as well as providing flavour it is excellent at masking off flavours e.g. from heat treatment, soya and nutritional fortification. Cream & Condensed Milk Concentrate are ideal in confectionery applications e.g. toffee, fudge, caramel and butterscotch sauces and dulce de leche. Buttermilk Concentrate is ideal in salad dressings and bakery applications like buttermilk pancakes. Sour Cream Concentrate is used in snack seasonings and savoury products.

Cream & Milk Concentrates are ideal in low fat applications where they deliver a rich dairy flavour and mouthfeel at a fraction of the fat, calorie and cholesterol content. The list of applications is endless.

Our technologists can help select the correct product and usage rate for your needs. We also develop new or custom made concentrates to meet our customers requirements.

...these are Real Ingredients



## Cream and Milk Concentrate Applications

Cream /Milk Concentrate	Format	Confectionery	Chocolate Coatings	Sweet/ Savoury Sauces, Soups	Bakery-Cakes, Pancakes, Fillings	UHT/Nutritional Beverages, Cream Alternatives	Ice Cream/ Desserts	Snack Seasonings	Salad Dressings	Dips
Cream	Paste	0.2-1.0	0.2-1.0	0.2-1.0	0.2-0.5	0.2-0.5	0.2-1	-	0.2-1.0	0.2-1.0
Cream	Powder	-	0.5-2.0	0.5-2.0	0.5-1.0	0.5-1.0	0.5-2.0	1.0-10.0	0.5-2.0	0.5-2.0
Sour Cream	Paste	-	-	0.2-1.0	-	-	0.2-1	-	0.2-1.0	0.2-1.0
Sour Cream	Powder	-	-	0.5-2.0	-	-	0.5-2.0	1.0-10.0	0.5-2.0	0.5-2.0
Condensed Milk Paste		0.2-1.0	0.2-1.0	0.2-1.0	0.2-0.5	0.2-0.5	0.2-1	-	0.2-1.0	0.2-1.0
Condensed Milk Powder		0.5-2.0	0.5-2.0	0.5-2.0	0.5-1.0	0.5-1.0	0.5-2.0	1.0-10.0	0.5-2.0	0.5-2.0
Buttermilk	Paste	-	-	0.2-1.0	0.2-0.5	-	-	-	0.2-1.0	0.2-1.0
Buttermilk	Powder	-	-	0.5-2.0	0.5-1.0	-	-	1.0-10.0	0.5-2.0	0.5-2.0

Usage Levels (%) for Cream and Milk Concentrates in a selection of typical Applications

# Dairy Concentrate .... The cream of Dairy Concentrates

- ✓ Our R&D team has combined dairy flavour science expertise, high quality raw materials and applications research to develop Cream & Milk Concentrates, a range of Clean label dairy Flavours.
- ✓ Cream & Milk Concentrates provide authentic cream, sour cream, condensed milk and buttermilk flavours whilst delivering substantial cost savings.
- ✓ Contact us to find out about Bespoke and Signature dairy concentrates to meet your requirements.



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