

# Taste The Innovation in Dairy Alternatives



**Achieving functionality and nutritional parity to real dairy using alternative dairy ingredients is now a reality, but taste and mouthfeel challenges from these unique ingredients exist.**

Leverage Edlong's experience, tools, and technologies for **flavour solutions** that will help you:

- develop delicious foods and beverages
- overcome taste challenges
- get products to market faster through true collaboration



**"Fermentation technology has been used by Edlong for decades, and now the food industry sees 'precision fermentation' as the next frontier for the substitution of animal origin proteins. Our 100+ years of experience in the taste of dairy means we are already ready for it!"**

- Lourdes Mato, Edlong Dairy Research Scientist

# EDLONG'S PORTFOLIO OF DAIRY TASTE FLAVOURS CAN

Mask Off-notes



Overcome  
Ingredient-driven  
Challenges



Deliver Authentic  
Taste



Enhance  
Mouthfeel

Meet  
Allergen-free  
Requirements



Create Balanced Profiles



Leverage over a century of experience in solving dairy taste and mouthfeel challenges, getting your product to market faster and at its best.

VISIT [EDLONG.COM](https://www.edlong.com) AND LET'S START INNOVATING.

