



FIRST CHOICE INGREDIENTS



Where Flavor Begins™

Butter Derivatives

There's no better way to impart a wide range of flavors to your product than with Butter Derivatives from First Choice Ingredients. Offering a full range of Butter Acids and Esters, our team of food scientists and chemists have created the perfect mix of products that are sure to take your product to the next level of complexity.

Acids

First Choice Butter Acids offer a highly concentrated natural butter flavor that can be used at a low level to impart bottom or base notes associated with butter.



Applications

Serve as a building block for compounded flavors. Also works well plated in powder products to add dairy character with minimum amount of fat contribution. Uses range from complex dairy to fruit flavors.

Typical Usage: 0.05 - 0.50% *Kosher, Halal*

Esters

First Choice Esters are the result of combining butter acids with a natural catalyst during a reaction and distillation process. The result is a complex mixture of esters that provide fruit profiles to caramel-like tones.



Applications

Serve as a top note in compounded flavors. Other uses include background notes in fruit and bakery flavors. First Choice Esters are also used in products to simulate aromas of surface ripened cheeses.

Typical Usage: 0.01 - 0.20% *Kosher, Halal*





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