



FIRST CHOICE
▶▶▶ INGREDIENTS

www.fcingredients.com

Natural Dairy Flavors

*Where
Flavor
Begins*

BUTTERS
DAIRY FLAVORS
DAIRY CONCENTRATES
DAIRY POWDERS
CHEESE
DAIRY PASTES

► **Founded in 1994, First Choice Ingredients manufactures unique value-added flavor systems.**

We are recognized as one of the most respected manufacturers of concentrated dairy ingredients derived through fermentation and reaction technologies. Located in the heart of Wisconsin, we are proud to be one of the few companies in the world to concentrate specifically on dairy flavors and components.

Starting with quality raw materials, our dedicated R&D staff rely on their decades of industry experience to build innovative products, providing our customers with high quality dairy ingredient tools for further product development. Our expertise in applications of enzymes and cultures produce finished flavors and



building blocks that utilize dairy ingredients. Most of our products are available in paste, powder and/or liquid form.



► **FLAVOR TYPES INCLUDE:**

- Cheddar Cheese: Mild, Medium, Sharp, Aged, Extra Sharp, New York, Old English, Vermont
- American Type Cheese: Mild, Buttery
- Parmesan Cheese: Aged, Sweet, Nutty, Reggiano type
- Romano Cheese: Medium, Strong, Pecorino type
- Swiss Cheese: Nutty, Aged, Emmental, Gruyère
- Monterey Jack Cheese: Mild, Buttery
- Feta Cheese: Domestic, Imported
- Cream: Cultured, Lipolyzed, Sweet
- Asiago Cheese: Nutty, Mature
- Blue Cheese: Roquefort, Danish, Gorgonzola, Stilton, Maytag
- Butter: Sweet, Homestyle, Cultured, Drawn, Butterfat, Lipolytic
- Fontina Cheese: Mild, Rich
- Buttermilk Flavor: Intense Cultured Notes, High Acid, Buttery Notes
- Sour Cream Flavor: Intense Cultured Notes, Balanced Profile
- Italian Blends: 3 Cheese, 4 Cheese, Parmesan/Romano Blends
- Specialty Cheeses: Gouda, Brie, Pepperjack, Goat, Camembert, Hispanic
- Provolone Cheese: Mild, Aged, Old World
- Yogurt: Cultured, Intense/Balanced Flavor Notes



To sample our products, please contact us and we will send out your request immediately. We are committed to providing unmatched customer service and will do whatever it takes to earn your business. And don't forget, First Choice Ingredients is Where Flavor Begins.

Visit us online at fcingredients.com or call us at 262-251-4322.

►►► BUTTERS ►►► DAIRY LIQUIDS
DAIRY PASTES CHEESES
DAIRY CONCENTRATES ►►►



MAKING THE IMPOSSIBLE POSSIBLE

If you're looking to create a customized flavor, we have the technology, facilities and expertise to make sure your project is a complete success.



*Where
Flavor
Begins*

N112 W19528 Mequon Road | Germantown, WI 53022
fax 262.251.3881

262.251.4322

FIRST CHOICE
▶▶▶ **INGREDIENTS**
www.fcingredients.com



DAIRY COGNAC
DAIRY CHEESE
DAIRY POWDERS
DAIRY PASTES
DAIRY FLAVORS
DAIRY CREAMS