

FIRST CHOICE INGREDIENTS



Natural Butter Flavors



Starter Distillates


When it comes to enhancing your products with natural butter flavors, First Choice Ingredients makes a variety of Starter Distillate products in varying flavor profiles. FC Starter Distillates provide the perfect complement to your bakery products, dressings, pastas, snacks and so much more.

We offer you a variety of concentrated powders and liquids to meet your most demanding products.

Starter Distillates - Most custom-blend flavors can be customized to meet specific application requirements. Liquids packed 4/1 gallon, 5-gallon pail, 55-gallon drum, or dry-packed 30 lb. box.


Starter Distillates – Water-Based

Natural, dairy flavor derived from dairy-based fermentation and steam distillation.

DESCRIPTION	BASE	NATURAL	USAGE LEVEL%	FLAVOR PROFILE	FEATURES/ APPLICATIONS	
	1X Concentration	Water	x	.05-.1	Fresh Dairy	Butter, sour cream, cream, process cheeses, yogurt, and all dairy products where dairy topnotes are desired in a water base.
	15X Concentration	Water	x	.05-.1	Fresh Dairy	
	30X Concentration	Water	x	.05-.1	Fresh Dairy	

Starter Distillates – Encapsulated

Natural, dairy flavor derived from dairy-based fermentation and spray-dried on maltodextrin.

DESCRIPTION	BASE	NATURAL	USAGE LEVEL%	FLAVOR PROFILE	FEATURES/ APPLICATIONS	
	4X Encapsulate Starter Distillate	GM-Free Maltodextrin	x	.5-2	Fresh Dairy	All applications where dairy topnotes are desired in a convenient dry powder, heat resistant.
	8X Encapsulate Starter Distillate	GM-Free Maltodextrin	x	.05-.1	Fresh Dairy	
	50X Encapsulate Starter Distillate	GM-Free Maltodextrin	x	.005-.05	Fresh Dairy	

FIRST CHOICE INGREDIENTS

Germantown, Wisconsin - 262.251.4322 - fax 262.251.3881 - www.fcingredients.com

