



FIRST CHOICE INGREDIENTS



Where Flavor Begins™

SOUR CREAM & CREAM CHEESE FLAVORS-DRY

Flavor	Code	Descriptor	Usage Rate
Sour Cream Flavor	50	Robust, Cultured Notes - Excellent in Seasonings & Potato Dishes	0.50 – 2.00%
Sour Cream Flavor	56	Fatty, Lipolytic Notes	0.25 – 1.00%
Sour Cream Flavor	59	Aromatic, Intense Notes- Baked Goods, Seasonings	0.25 – 1.00%
Sour Cream Flavor	70	Cultured Notes with added Savory Notes	0.50 – 1.50%
Sour Cream Flavor	100	Higher Acid with Buttery Notes- Seasoning, Soups	0.25 – 1.00%
Cream Cheese Flavor	86830	2X, 3X of Standard Cream Cheese Powder	0.50 – 2.00%
Cream Cheese Flavor	86841	Cultured Notes with Creamy Background Profile	0.50 – 1.50%
Cream Cheese Flavor	86842	Balanced Creamy, Cheesy Notes	0.50 – 2.00%
Cream Cheese Flavor	86844	Provides Cultured, Creamy Notes- Baked Goods, Fillings	0.25 – 1.50%
Cream Cheese Flavor	86845	Provides Cheesy Notes -Fillings, Sauces	0.25 – 1.50%

For all your Sour Cream and Cream Cheese Flavor needs, powders, pastes and liquids, contact your First Choice Ingredients Sales Manager or Broker.

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