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

Meet Allergen-free Requirements

Enhance Mouthfeel

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 AND LET'S START INNOVATING.

EDLONG®
Everything Dairy Can Be.™

certified WBENC WOMEN'S BUSINESS ENTERPRISE

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