

Dairy Flavors

Applications:

Dairy

Butter
Margarine
Milk
Yogurt
Non-Dairy Creamers
Dairy Creamers

Ice Cream

Ice Cream
Ice Pops
Sherbet

Ice Cream

Ice Cream is probably the largest Dairy industry that uses flavors, followed by yogurt, creamers, ice pops and sherbet.

The number one selling flavored ice cream is vanilla, followed by chocolate, and a distant third is strawberry, with coffee, a not so close fourth. The rest of the flavors all combined are maybe 5-10% of the entire industry.

Yogurt is gaining popularity mainly because of the health issues from fat, sugar, cholesterol, etc.

Most of the flavors used are natural with pure vanilla extract being the highest selling flavor.

GSB has many natural flavors to offer, but are not a basic manufacturer of pure vanilla extract.

Diacetyl Replacer

There are several politicians who are screaming for the removal of Diacetyl from our food products. This is due mainly to the microwave popcorn scare, which should involve only the manufacturers of the popcorn, not the flavor industry.

Let us not forget that Diacetyl is found in almost all dairy items, from the milk our children grow up on to the yogurt we eat to help lose weight.

As a result GSB Flavor Creators is excited to present its latest creations in Diacetyl Replacers:

Natural Diacetyl Type Replacer W.S. #8306

Natural Diacetyl Type Replacer O.S. #8322

Natural & Artificial Diacetyl Type Replacer W.S. #8246

Natural & Artificial Diacetyl Type Replacer O.S. #8260

* All above used at 0.1% in baked goods.

In addition, GSB Flavor Creators has created the following Diacetyl Free Butter Flavors:

Natural & Artificial Butter Flavor W.S. #8263

Natural & Artificial Butter Flavor O.S. #8264

* Both used at 0.25% in baked goods.

These flavors are heat stable and Kosher Parve. For samples please contact GSB Flavor Creators.

Natural Milk Flavors

GSB Flavor Creators has developed a line of Natural Milk Flavors. All are Kosher Parve and Diacetyl-free. They serve as milk enhancers and soy protein masking agents.

Natural Milk Type Flavor P.F. #8145

Usage: 0.04% in skim milk.

Lends body and fresh milk nuances to bland skim milk.

Usage: 0.04% in soy milk.

Helps cover the beany aftertaste of soy proteins and give a true milk character.

Usage: 0.04% in powdered milk.

Adds back the milk character lost during processing.

Natural Soy Masking (Milk Type) Flavor P.F. #8236

Usage: 0.04% in soy milk.

Covers the bitter beany character found in soy milk.

Natural Milk Type Flavor W.S. #8233

Usage: 0.05% in skim milk drink.

0.05% in soy milk drink.

0.05% in powdered milk drink.

Supplies milk character to all the above.