



FLAVORS FOR CHEESE

Trilogy Essential Ingredients, Inc. has expertise in sourcing the highest quality ingredients that are used in cheese flavors. Depending on the flavor, our leading edge cheese profiles are oil-soluble or water-dispersible for use in hard and soft cheeses

SOME OF OUR FLAVORS FOR CHEESE INCLUDE

(127429) ALFREDO SAUCE	(55310) GARLIC HERB
(803901) BACON	(41597) GARLIC, ROASTED
(803901 + 41397) BACON & ONION	(297020) HORSERADISH
(384961) BLACK TRUFFLE	(43546) JALAPENO
(815388) BUFFALO WING	(41397) ONION, ROASTED
(647150) BUTTER TYPE	(12358) PARMESAN TYPE
(274929) CHAMPAGNE	(127081) PARMESAN PEPPERCORN TYPE
(127157) CHEDDAR TYPE	(804056) PEPPERONI
(925261) CHIPOTLE	(171606) STRAWBERRY
(82890) DILL	(654437) TOMATO, SUNDRIED
(62499) FAJITA	

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TRILOGY ESSENTIAL INGREDIENTS, INC. FAST FACTS

 4 GENERATIONS OF EXPERTISE	 EST. 2007	 OFFICES IN 5 COUNTRIES	 LOW TO 0 MICROBIOLOGICAL CONCERNS
 100+ ORGANIC FLAVORS	 100,000 SQFT PRODUCTION FACILITY	 1,000+ FLAVORS AVAILABLE IN SAMPLE LIBRARY	 25+ OLEORESIN PRODUCTS 100+ SPICE ALTERNATIVE BLENDS