



CheezeCoreFX dry cheeses showcase the CoreFX philosophy of creativity and technological understanding by delivering on customer's needs for flavor, functionality and color in one convenient solution. In addition, we frequently combine CheezeCoreFX with DairyCoreFX or other categories to solve broader requirements for combinations of cheese, dairy, lipids and more. In all cases, clean label and true to dairy is top of mind.

We offer cheese in a variety of flavors, textures and shades of color depending on your requirements. Many are available kosher, halal, organic, rBST-free and non-GMO.

AMONG THE BENEFITS OF DRY CHEESE:

- Offered in a wide variety of flavor profiles to match formulation needs
- Can supply cheese flavor in any product application
- Long shelf life at room temperature
- Perfect for use in low-moisture and low-water activity applications
- Easy to measure and use
- Hydrates easily for cheese sauce applications
- Can be blended easily to create signature flavor profiles
- Can be used in all food manufacturing processes including freezing, coating, batter/breading, retorting and baking
- Available at a variety of price points
- Low shipping and storage costs