



CoreFX provides a broad range of dry dairy ingredient solutions that cover the full spectrum of dairy. From cream to yogurt and everything in between, these ingredients provide dairy functionality, flavor and true to dairy labeling in a convenient dry form that are tailored to end use needs.

DairyCoreFX dairy ingredients add functionality and texture to food products. They are commonly used to help emulsification, to improve browning and color, enhance solubility, aid in whipping, foaming and aeration, and improve water binding and viscosity.

They're useful in a wide range of applications including snacks, dry mixes, bakery products, beverages, confections, dairy foods, salad dressings, meat products, sauces, and soups.