

Welcome to **ezy** news the latest newsletter from Dairygold Food Ingredients UK, to update you on our latest product developments.

## Continental **ezy**cheese

Following the successful launch of **ezy**cheese, Dairygold Food Ingredients UK has extended their range of liquid cheeses.

With our comprehensive sector knowledge we are well aware of current market trends and recognise consumers are becoming more sophisticated in their tastes. In particular, continental cheeses are becoming more and more popular as an ingredient in many prepared foods and ready meals. Helping to create that point of difference.

Drawing on the expertise and experience of Dairygold's manufacturing facilities in Ireland, a major producer of continental-style hard cheese such as Gruyere, Regato (Italian-style medium fat hard cheese) and Provolone. **ezy**cheese the market leading liquid cheese with its cheddar flavour profile is now accompanied by an Italian (parmesan flavour profile) and Swiss (Gruyere flavour profile). With our development facilities we are now able to create a product to match most types of popular cheese on the market.

Our next intended launch will be a creamy Blue cheese.

DFI will ensure that we do our best to meet customer desires. Our unique manufacturing process that employs cutting edge technology allows us to control the product viscosity to suit specific application requirements. We can also offer the support of our Process Development Technologist to work with your team ensuring **ezy**cheese delivers in all vital areas.

**ezy**cheese  
the natural cheese ingredient





## ezycheese in application

ezycheese is successfully established as an ingredient in many foodservice and retail end products. ezycheese is being used as an alternative for semi-hard and hard cheeses in products such as quiches, ready meals and savoury pastry products. Now further development work is underway with customers for application in a wider range of ready meals from lasagnes, cauliflower cheese, macaroni cheese and gratins. Its liquid and innovative texture also lends itself to new applications such as, inclusion in omlettes, salad dressings, sandwich fillers, meat products, pizza and bread doughs.

Set us the challenge and we will work with your development team to identify areas of potential benefit within your product categories.

## even more experience and expertise

Over the last several months we have taken the opportunity to evaluate the potential for ezycheese within our customers and selected end product categories. The research has provided increasing evidence to support the market application for this product. In order that we can capture these opportunities Claire Burt has taken on the role of Brand Manager for ezycheese. Claire was previously part of our NPD team. We have recently added John Ellis, Process Technologist to the team. John's role is to act as a resource for our customers, working on-site, to match your current product and produce samples for your team to evaluate. He can identify how ezycheese best suits your product range and what benefits ezycheese will offer. As a follow-up to this John can then be on hand to assist in the scale up to factory trials and production. With both John and Claire committed to project they can really help manage it through from concept evaluation to final product launch.



## ezy advantages

ezycheese is a natural replacement for cheese with many advantages. ezycheese provides lower total fat and saturated fat and is also lower in sodium than its traditional alternatives and a 3% version is also available. ezycheese is currently available in a range of packaging sizes, from 10Kg buckets to 1000Kg Bulk Containers. Work is now underway to extend this range further with sizes suitable for catering and more bespoke product needs.

Give us a challenge and we will get you the answer – the ezy solution!

**COMING NEXT ISSUE – FIND OUT ABOUT MORE NEW DEVELOPMENTS IN OUR EZYCHEESE RANGE!**

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