

Welcome to **ezynews** the latest newsletter from Dairygold Foods Ingredients UK, to update you on our latest innovations in **ezycheese**. If you'd like to know more about any of the features please get in touch with our NPD Manager Claire Burt on 07734 868 862 cburt@dairygold.co.uk.

ezycheese-blue

ezycheese has enjoyed an extremely successful first 12months. It is now approved by the majority of UK major retailers as an ingredient suitable within a range of end products from quiches, pastries, savoury rolls and even sandwich fillers! In answering customer's development needs we have also extended the range of **ezycheese** products to include 3% lower fat, **ezycheese-italian**, **ezycheese-swiss** and an **ezycheese-blue**. With this success behind us we are now testing the products suitability within the foodservice channel, the product will be packed into a user friendly format, for back of house and caterers, retaining the same great advantages over grated cheese – its ease of application, nutritional benefits and cost savings.



ezycheese-blue still has all the added benefits of the **ezycheese**:

- it is delivered in pump-able pallets
- is ready to use and it requires no further heating
- is lower in cost than its grated equivalent
- carries the same clean declaration of **ezycheese**
- lower in fat, saturated fat and sodium

Blue Cheese Flan Recipe

Blue Flan	Flan Filling
Pastry 130g	Milk 34%
Blacksticks Blue 40g	Double Cream 25%
Flan Filling 250g	ezycheese-blue 15%
Crumb Oil Salt topping 30g	Diced Potato 10%
	Diced Onion 10%
	Cornflour 6%

ezycheese in application

With the nutritional value of food products being as important as ever for the retailer and the consumer, an ingredient that contributes less total, saturated fat and sodium without compromising product integrity has got to be a must see for any product development team. Our standard ezycheese at 8% fat has already helped improve the nutritional value of a product where it has replaced Cheddar cheese we've also developed a 3% for use in low and reduced fat products.

Retailer	ezycheese	ezycheese 3%	ezycheese-blue	ezycheese-swiss	ezycheese-italian
A	■	■			
B	■	■			
C	■		■		
D	■	■			
E				■	
F		■			
G	■				
H	■				
Foodservice	■				
Branded	■				■

■ Live ■ Factory trial stage



export opportunity up-date

John Ellis (our Development Technologist) has been working closely with one of our European offices to bring the benefits of ezycheese to a number of continental based customers. Within different markets consumers expectations change but the flexibility of ezycheese and expertise of the team at Dan Dairies allows us to develop the product to provide a particular flavor and functionality requirement.

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

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