




DAIRY

F L A V O R S

The image is a collage of food-related photographs. The top section shows a wooden cutting board with a loaf of bread and a butter knife. The bottom left shows a glass bowl filled with breadsticks. The bottom right shows a hand spreading butter on a slice of bread. A dark blue textured background is visible on the left and bottom. A semi-transparent dark grey rectangle is centered over the image, containing the text.

**THESE FLAVORS ARE THE
CRÈME DE LA CRÈME.**

A top-down view of a rustic food preparation scene on a dark, textured wooden surface. In the top left, a white plate with a floral pattern holds a block of white cheese. To its right is a glass jar filled with a thick, orange-colored spread. Further right is a glass of white milk. In the center, a dark blue plate holds a pat of butter. In the bottom left, a wooden cutting board is partially visible, with a hand holding a knife. In the bottom right, a piece of brown paper is tied with a string. The text is overlaid on a dark, semi-transparent rectangular background in the center of the image.

We've whipped up all of our cream of the crop flavors, to help enrich your next dairy product creation. Have an allergy? Not a problem! We have dairy-free alternatives as well.

BELL'S DAIRY FLAVORS

AGED CHEDDAR

When it's perfectly aged, this cheese has an acute nutty taste yet creamy texture, allowing it to be rich and full-bodied, with a smooth finish.

BLUE CHEESE

Penicillium roqueforti spores are added to blue cheese during the cheese making process, which reacts with oxygen to produce the blue veins throughout the cheese. This technique gives the cheese a salty, pungent, and almost spicy-like flavor.

MOZZARELLA

Mozzarella is heated until the curds can be stretched, salted, and formed into various shapes. This process gives this snowy white cheese a mild yet slightly sour taste with a delightfully creamy texture.

OAXACAN

Oaxacan cheese is creamy, buttery, and mild. It is similar to Monterey Jack cheese in flavor.



FETA

Traditionally made with 30% goat's milk mixed with sheep's milk. It can be barrel-aged in brine to create a unique, salty, tangy flavor.

MANCHEGO

Aged manchego cheese acquires a buttery caramel, nutty-like flavor with a pleasant, semi-firm texture.

GOUDA

Gouda has a sweet, slightly fruity taste. Aged gouda has more of a sharp and sweet, caramelized, nutty, and buttery profile.

GRUYÈRE

During production, raw milk is curdled and then salted in brine for 8 days. Then it is ripened for 2 months and cured from 3 to 10 months, giving it an intense nutty, sweet flavor.

RICOTTA

Subtle cooked milk notes that pair well with white wines.

Looking for a mild Brie? A mild Brie cheese has a creamier center with almost liquid edges. Looking for dairy-free flavors? Bell can offer dairy-free flavors, too.





PEPPER JACK

This cheese is flavored with sweet peppers, habañero chilies, garlic, and spicy jalapeños for that extra kick. Despite having a spicy initial taste, it leaves a delicate and buttery aftertaste.

PARMESAN

This delicious cheese has fruity, nutty, and savory notes.

BUTTER

There are various different flavor profiles when it comes to butter; sweet cream, fresh cream, mild, cultured even browned, and each comes with its own versatility in the culinary world.

BUTTERMILK

The liquid produced after churning butter giving it a mildly sour taste.

SWEETENED CONDENSED MILK

Used to give a sweet, nutty, slightly caramellic flavor making it great for desserts.

The background of the entire page is a dark blue-grey color with faint, white line-art illustrations of various dairy products. These include several wheels of cheese, some with rinds, some butter sticks, and a container of yogurt. The illustrations are scattered across the page, creating a subtle texture.

FRESH MILK

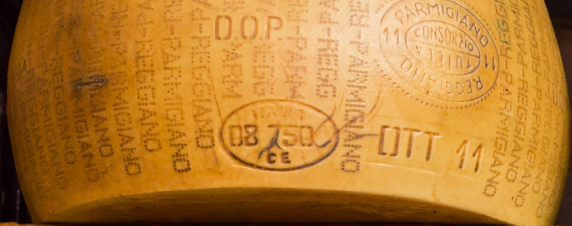
Fresh or raw milk has a richer flavor due to the fatty acids that are still in the milk.

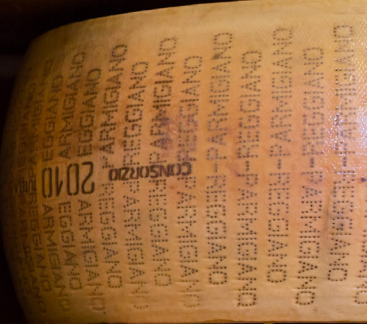
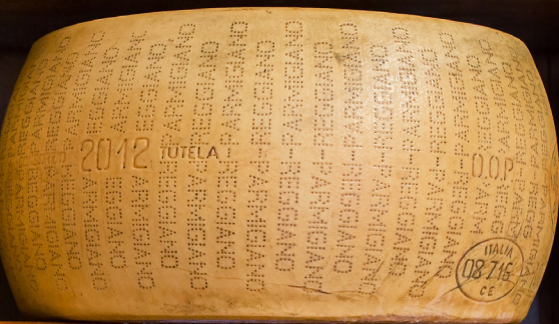
SOUR CREAM

The taste is slightly tart, salty, yet maintains a fresh dairy note.

CREMA

Very similar to American sour cream, this Mexican favorite is thinner with more buttery and nutty cheese notes.







Contact Bell Flavors and Fragrances today, to discuss all your flavor needs.
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