



DAIRY SYSTEMS & FLAVOURS

Technology Insight

Kerry Dairy Systems & Flavours provide a wide breadth of innovative cheese and dairy delivery systems to a broad range of application categories. We have leveraged our dairy heritage to deliver flavour, functional enhancement, texture, freshness, and labelling solutions for a variety of applications.

Our business is in the manufacture of high quality, innovative dairy systems and flavours designed to meet our customers' individual applications, formulations and processes.

Our aim is to add value and convenience, increase speed to market, improve nutritional compositions, reduce complexity and improve functionality through great tasting dairy ingredient solutions.



The flexibility and customisation of our product range enables its use in a broad range of applications.

Applications

- Snacks
- Bakery
- Confectionery
- Dairy
- Prepared Meals
- Pizza
- Soups, Sauces & Dressings
- Appetisers & Side Dishes

Our extensive product offering includes:

Dairy Flavours - impart authentic natural butter, cheese, cream and cultured dairy flavours. We provide a wide variety of dairy flavour profiles, intensities, declarations and cost solutions to suit our customer's needs.

Dry Dairy Ingredients - a complete selection of premium powders manufactured from natural cheese and dairy products. Our offering includes cheese powders, butter & Cream powders, cultured dairy powders and sweet dairy ingredients.

Cheese Solutions - a unique range of cheese and cheese components in a wide variety of formats, providing innovative, practical cheese solutions for food manufacturers and foodservice companies throughout Europe.