

CUSTOM INGREDIENTS, LTD.

OFFERS

SNACK DIP TECHNOLOGIES



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Custom Ingredients, Ltd.
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Custom Ingredients, Ltd.

Dip Technology

Discover the Possibilities of Dips

Custom Ingredients, Ltd. has been known for innovative approaches to dip technology for 15 years. We developed the Kettle Fast™ process in 1987. The process allows you to make shelf stable dips (pH 4.2), hot fill at 185°F with exactly the same process that picante sauce is made. We provide the spray dried dairy bases and flavor to accomplish your goals. All of our products are certified Kosher by KSA.

Innovative Dip Technologies

Our cheese and dairy product line offers a wide variety of flavors to meet your customers needs. Our extensive understanding of food applications makes us your best partner for all your dip application needs. We provide technical information ideas and support to help you reach your goals.

From Concept to Finished Product

Our dip technology team will work closely with you on product development, manufacturing and processing. We can provide solutions for all your dip needs. For more information on dip formulas, flavors, and processing please give us a call.

800-458-8324

Fax: 830-625-7914

www.customingredients.com

Custom Ingredients, Ltd. Dip Products Include



Cheese Dips

Nacho Cheese
Salsa con Queso
Chipotle Queso
Cream Cheese



Ranch Dips

Classic Ranch
Sour Cream Ranch
Three Cheese Ranch
Chipotle Ranch
South West Ranch
Blue Cheese Ranch



Bean Dips

Black Bean
Pinto Bean
Bean and Cheese



French Onion Dips

Classic
Traditional



Specialty Dips and Sauces

Blue Cheese Dipping Sauce
Chipotle Sauce
Guacamole Dip
Refrigerated Cheese Sauce
Spinach/Artichoke
Goat Cheese Dip (Chevre)



Cheese Dips

Our cheese dips are specially formulated to achieve a variety of cheese profiles using natural cheeses. Our cheese bases are sprayed dried with emulsifiers and other ingredients to optimize cheese flavor and consistency of your product application.

Benefits

- Easy hydration simplifies use in manufacturing
- Products can be configured to create your own signature flavor profile
- Custom Ingredients' cheese dip mixes are designed to use ordinary kettles or blenders
- Low moisture base means lower shipping and storage cost

Product Types

Nacho Cheese Dip

Classic Cheddar cheese blend with jalapenos and other flavors. Popular for its spicy note.

Salsa con Queso

A traditional mild flavored cheddar/American flavor with 12 to 25% salsa added. Delivers a nice vegetable cheese blend.

Chipotle Queso

In a full cheddar flavor with the rich smoothly roasted notes of the chipotle pepper. Delivers a blend of flavors that is very popular.

Cream Cheese

Most cream cheese dips are refrigerated. Custom Ingredients has set the standard for shelf stable cream cheese. Our cream cheese dips are rich with flavor and can be configured with other flavors (such as chives, strawberries, etc) to create many delicious varieties.

**Salsa
Con
Queso**

| INGREDIENT | PER CENT | COST / LB | 100 LB BATCH COST |
|---------------------------|----------|---------------------|-------------------------|
| 1 CHEESE PREMIX #CC 1-1 * | 12.120 | 1.60 | 19.3920 |
| 2 "SHASTA" SHORTENING | 4.000 | 0.45 | 1.8000 |
| 3 CANOLA OIL | 2.000 | 0.50 | 1.0000 |
| 4 NATURAL FLAVOR 300 * | 0.700 | 2.45 | 1.7150 |
| 5 ENHANCER # BI 25-1A * | 0.600 | 2.20 | 1.3200 |
| 6 JALAPENO PEPPERS | 1.500 | 1.50 | 2.2500 |
| 7 GREEN CHILIES | 4.000 | 1.00 | 4.0000 |
| 8 FLAVOR # CC 1-2 * | 0.120 | 8.32 | 0.9984 |
| 9 TOMATOES, DICED | 4.000 | 0.40 | 1.6000 |
| 10 WATER | 71.480 | | |
| TOTAL | 100.520 | | 34.0754 |
| | | | \$34.075 |
| | | COST / 100 LB BATCH | 4 |
| | | COST / | |
| | | LB | \$0.3408 |
| | | COST / OUNCE | \$0.0213 |

* SUPPLIED BY CUSTOM INGREDIENTS, LTD

Ranch Dips

Ranch dips are some of the most popular items in the United States. Typically the flavor is derived from buttermilk or sour cream blended with mayonnaise and various spices such as garlic, onion and white pepper. Ranch dips are prepared the same way as cheese dips only the base is a blend of buttermilk or sour cream depending on the final flavor profile. Ranch flavor is very compatible with many other flavors. This advantage allows the creation of your own signature flavor profile.

Product Types

Classic Ranch

This dip is made with a buttermilk base and has the rich flavor profile of a ranch prepared from scratch at home. Mild but rich with flavor.

Sour Cream Ranch

This dip is made with a blend of sour cream and buttermilk. It has a sharp acid profile similar to a typical ranch dressing found in supermarkets.

Three Cheese Ranch

A ranch base combined with Parmesan, Romano, and Cheddar cheeses. The Italian cheeses provide a sweet, fruity flavor notes which deliver a ranch dip with a unique character.

Chipotle Ranch

Ranch base combined with smoky roasted notes of chipotle peppers. This dip delivers a masterful blend of delicate and rich flavors excellent with chips or as a topping for baked potatoes.

South West Ranch

Ranch base combined with salsa base to yield subtle rich vegetable notes. Vegetable mix can be varied to create a unique flavor profile. Excellent with fajitas or Mexican food.

Blue Cheese Ranch

Ranch base combined with sharp blue cheese. Provides the rich flavor of ranch with a mild blue cheese background note.

Bean Dips

Bean dips have been universally used in many applications. The most popular use is with corn chips. However, they can be employed in many Mexican dishes.

Black Bean and Pinto Bean Dips

Custom Ingredients Bean Dip bases allow a wide variety of spices and flavor to be added to create a rich, full flavored product with a signature flavor profile.

Bean and Cheese Dip

Custom Ingredients bean and cheese bases can be combined to create a dip that delivers big and bold flavor combinations. These dips offer excellent texture characteristics.

Black Bean Dip

CD 10-3

April 10, 2002

| Ingredients | Percent | Price/lb | \$/lb |
|-----------------------------------|----------|----------|-----------|
| Dehydrated Black Beans | 12.0000 | \$1.15 | \$0.1380 |
| Black Bean Premix CD 10-1* | 3.7000 | \$1.79 | \$ 0.0662 |
| Starch (Acid Stable) | 4.0000 | \$0.70 | \$ 0.0280 |
| Black Bean Flavor CD 10-2* | 2.3000 | \$2.20 | \$ 0.0506 |
| Bell Pepper Puree | 3.0000 | \$0.70 | \$ 0.0210 |
| Tomato Puree | 8.0000 | \$0.45 | \$ 0.0360 |
| Tomato Paste | 2.0000 | \$0.30 | \$ 0.0060 |
| Jalapeno Puree | 2.0000 | \$0.70 | \$ 0.0140 |
| Water | 63.0000 | | |
| Total | 100.0000 | | \$0.03598 |
| | | Cost/oz | \$0.0225 |

***Supplied by Custom Ingredients, Ltd.**

French Onion Dips

For many years French Onion Dips have been very popular with cuisines the world over. They are a blend of sour cream, onion and some spices. The tangy flavor of sour cream offers the perfect base for the delicate flavor of onion. This dip can be served with vegetables, crackers, breadsticks or toast.

Classic French Onion

Classic French onion is a blend of sour cream, toasted onions, and bullion to give rich full, tangy, savory onion flavor mellowed with sour cream. It has a slightly dark color of onion soup.

Traditional French Onion

The Traditional French Onion formula combines sour cream with mild onions. Impart a full rich sour cream flavor with mild onion flavor. This product contains no bullion and is white in color.

French Onion

“Bullion Type”

CC 28-1

April 1, 2002

| Ingredients | Percent | Price/lb | \$/lb |
|--------------------------------------|------------|----------|----------|
| French Onion Premix CC 28-1 * | 15.6500 | \$1.73 | \$0.2707 |
| Natural Flavor 300* | 0.7000 | \$3.00 | \$0.0210 |
| Shasta Shortening | 8.0000 | \$0.45 | \$0.0360 |
| Minced Onion | 1.5000 | \$1.50 | \$0.0225 |
| French Onion Flavor CD 1-2* | 0.9780 | \$2.24 | \$0.0219 |
| Sour Cream Flavor # CD 1-5* | 0.4320 | \$6.80 | \$0.0294 |
| Water | 72.7400 | | |
| Total | 100.0000 | | \$0.4015 |
| | Cost/Ounce | | \$0.0251 |

***Supplied by Custom Ingredients, Ltd.**

Sample Request

Date: _____

| <u>Product</u> | <u>Product Code</u> | <u>Quantity</u> |
|----------------|---------------------|-----------------|
| _____ | _____ | _____ |
| _____ | _____ | _____ |
| _____ | _____ | _____ |
| _____ | _____ | _____ |
| _____ | _____ | _____ |

Literature to be sent:

_____ *Specification Sheet*

_____ *Kosher Certificate*

_____ *MSDS*

_____ *C of A*

Company Name: _____

Attention: _____

Shipping: _____

Phone: _____

Fax: _____

Comments:

Packaging Possibilities

Our Products are designed to fit a variety of packaging possibilities.



Jars, Pouches, Portion Packages, Chubs, Deli Cups, and Squeeze Bottles.



And in food service sizes: 1 oz to 8 lbs