



Buffalo Wing Sauce Butter Reduction

Featuring Natural Butter Flavor 303191

The classic Buffalo sauce flavor of zesty hot sauce balanced by rich, smooth butter. True Dairy Natural Butter Flavor provides a rich buttery finish and mouthfeel as well as enabling a 65% butter reduction and major cost savings.

Ingredient	CONTROL (APP # 17474)		COST-REDUCED (APP # 17475)		TRUE DAIRY (APP # 17476)	
	%	Cost in Use/LB	%	Cost in Use/LB	%	Cost in Use/LB
Water	48.75		49.75		49.5	
Frank's Red Hot	30.0		30.0		30.0	
Soybean Oil	8.0		11.5	\$0.024	11.5	\$0.024
Butter	7.0	\$0.175	2.5	\$0.063	2.5	\$0.063
Sugar	2.0		2.0		2.0	
Onion Powder	1.25		1.25		1.25	
Garlic Powder	1.0		1.0		1.0	
Salt	1.0		1.0		1.0	
Ticaloid 210S (gum blend)	1.0		1.0		1.0	
Natural Butter Flavor 303191	-		-		0.25	\$0.018
Dairy Ingredient Cost		0.175	- 50.7 %	\$0.086	- 40.3 %	\$0.104

Dairy Ingredient Cost includes the additional soybean oil required to match the original fat level.

USDA Market Costs: Butter (Q1 2023): \$2.50/lb; Soybean Oil: \$0.68/lb

Mix Instructions

1. Melt Butter and **Natural Butter Flavor** and combine with Soybean Oil. Blend in Ticaloid 210S Gum Blend.
2. Mix dry ingredients, then blend with hot water and Frank's Red Hot.
3. Emulsify oil and aqueous phases under high shear.

Other True Dairy Ingredients for Suitable for Wing Sauces and Dressings:

- True Dairy Blue Cheese Concentrate 303189
- Natural Vegan Blue Cheese Type Flavor EXT22020
- Natural Vegan Ranch Type Flavor 304107
- True Dairy Parmesan Concentrate 303138
- Natural Sour Cream WONF 301175

