



First Choice
INGREDIENTS

A company of dsm-firmenich

Brown Butter

Enrich flavor.

Enhance aroma.

Delight consumers.

dsm-firmenich



From butter to better

Amplify the familiar.
Elevate the everyday.
Adapt to almost any application.

Where ordinary butter meets extraordinary flavor

The magic of brown butter lies in gently cooking butter until its milk solids caramelize, creating a rich, nutty, and slightly toasty flavor.

At dsm-firmenich we help you capture that same butter complexity, whether you're adding sweetness or layering savory depth. You get consistent, standout taste and aroma in every batch with non of the formulation fuss.



Sweet or savory. Always signature.

With caramelized milk solids and deep aromatic notes, brown butter delivers rich, toasted complexity that transforms the ordinary into the unforgettable.



Rich in texture and versatility.

From crispy edges and tender crumbs in baked goods to a silky, creamy finish in sauces and dressings. One ingredient, formulated for flexibility across applications.



No browning. No guesswork.

Skip the pan, reduce prep time, manpower, and energy, and deliver bold, reliable flavor with built-in batch-to-batch consistency.



Built for speed. Loved for depth.

Artisan taste meets production-ready efficiency. Ideal for bakers, chefs, and brands who demand premium performance. Designed to scale with ease and backed by standout flavor and functionality.

Descriptive Data Analysis Brown Butter

Our Sensory Team evaluated several brown butter flavors (mixed with butter) against a butter reference in a descriptive data analysis each product had significant differences and uniqueness in attributes.

Methodology: Descriptive Analysis Panels | N=9 highly trained dsm-firmenich panelists

Serving Size: 2 oz./sample, 3 replicates

Serving Temperature: Room Temp.

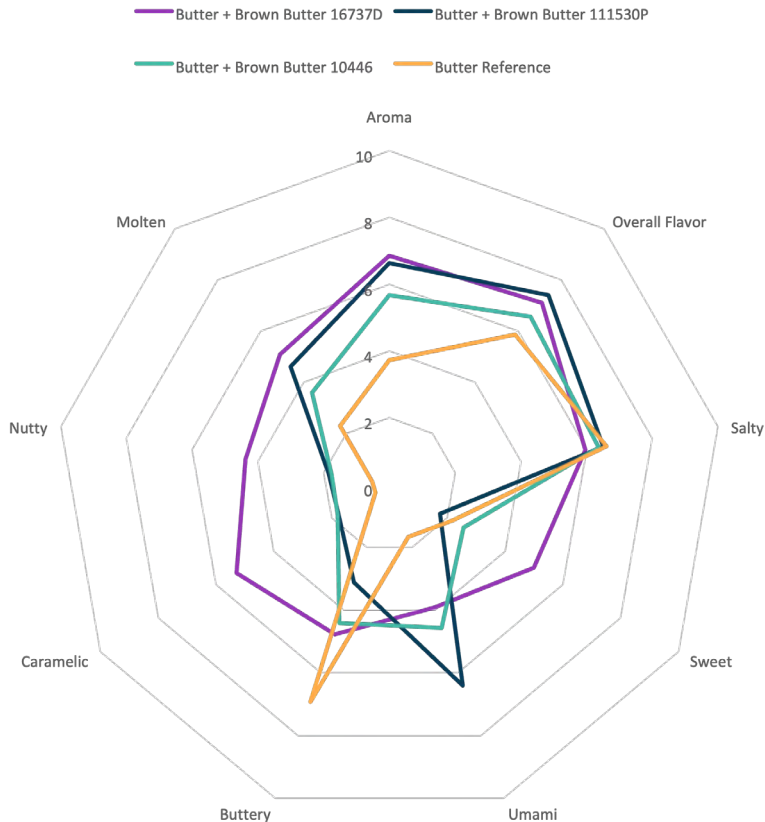
Results

"When compared to a butter reference, these products have a range of umami, caramellic, nutty and molten flavors."

Natasha Saatchi
Sensory Panel leader

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- 1 **Butter + Brown Butter 16737D**
Molten, Nutty, Sweet and Caramellic flavor.
- 2 **Butter + Brown Butter 111530 P**
High in Umami, Molten and Overall flavor.
- 3 **Butter + Brown Butter 10446**
Caramellic, Molten and Salty.



Scales: Attribute intensities rated on an 11-pt scale where:

0 = Imperceptible

10= Extremely Pronounced

Statistical Analysis: ANOVA with Post Hoc Duncan's Test, at 90% Confidence Level

Instructions: Rate overall flavor intensity, basic tastes, and flavor attributes.

The background of the page is a close-up photograph of brown butter. On the left, the butter is bubbling and has a deep golden-brown color. On the right, a pat of butter is melting, showing a lighter yellow color. The text 'Brown Butter Product List' is overlaid on the left side in a large, white, sans-serif font.

Brown Butter Product List

16737D Brown Butter Concentrate

Descriptors: Creamy, Sweet, Nutty, Caramelized, Buttery

Use Level: 0.50%

Format: Dry

111530P Brown Butter Concentrate

Descriptors: Rich, Nutty, Caramelized, Buttery

Use Level: 4.00%

Format: Paste

10446 Brown Butter Concentrate

Descriptors: Nutty, Toasted, Slightly Sweet, Buttery

Use Level: 4.90%

Format: Paste

Brown Butter Mac & Cheese with Sage

Decadently creamy and rich with nutty brown butter flavor, this mac 'n' cheese redefines comfort food. Ideal for lunch, dinner, or an indulgent next-level snack. Kid-friendly. Grown-up approved.



Corrine Hanrahan
Senior Technologist, Savory



Flavors & Technologies:

Usage %

Brown Butter Flavor 16737D	0.35
Natural Butter Flavor 16700	0.58
Parmesan Flavor 400K	0.27
Nat Flavor (Coffee Type) 540651 TP3004	0.01
Sage Extract 058506 T14	0.01
Cheddar Cheese Concentrate 12351D	0.17
Natural Blue Cheese Flavor 332K	0.09
Natural Liquid Butter Type Flavor 102	0.09

Brown Butter Sugar Cookie

Buttery, toasty, and rich with caramelized depth — these brown butter sugar cookies elevate a classic comfort bite into a decadent treat.

” Stephanie Avril
Senior Technologist



Flavors & Technologies:

Usage %

Brown Butter Concentrate 111530P	4.00
Nat Vanilla Flavor WONF 050003 432 T	0.15



Brown Butter Drizzle

Cut excess butter while unlocking true brown butter flavor. Our ready-to-use drizzle, made with brown butter concentrate, delivers rich caramelized notes of vanilla and toffee. Add premium depth to baked goods, desserts, and sauces — no extra prep required.

” Joseph Scimone
Food Technologist



Flavors & Technologies:

Usage %

Brown Butter Concentrate 10446	4.90
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Brown Butter Pistachio Drizzle

Built to flex with evolving flavor trends, this brown butter drizzle base is endlessly customizable. Working with our marketing team’s trend insights, we created a pistachio-infused version that pairs beautifully with coffee, biscuits, and more.

” Joseph Scimone
Food Technologist



Flavors & Technologies:

Usage %

Brown Butter Concentrate 10446	4.90
Nat Flavor (Pistachio Type) 050024 1315T	1.50





Brown Butter

We bring progress to life

dsm-firmenich ●●●

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