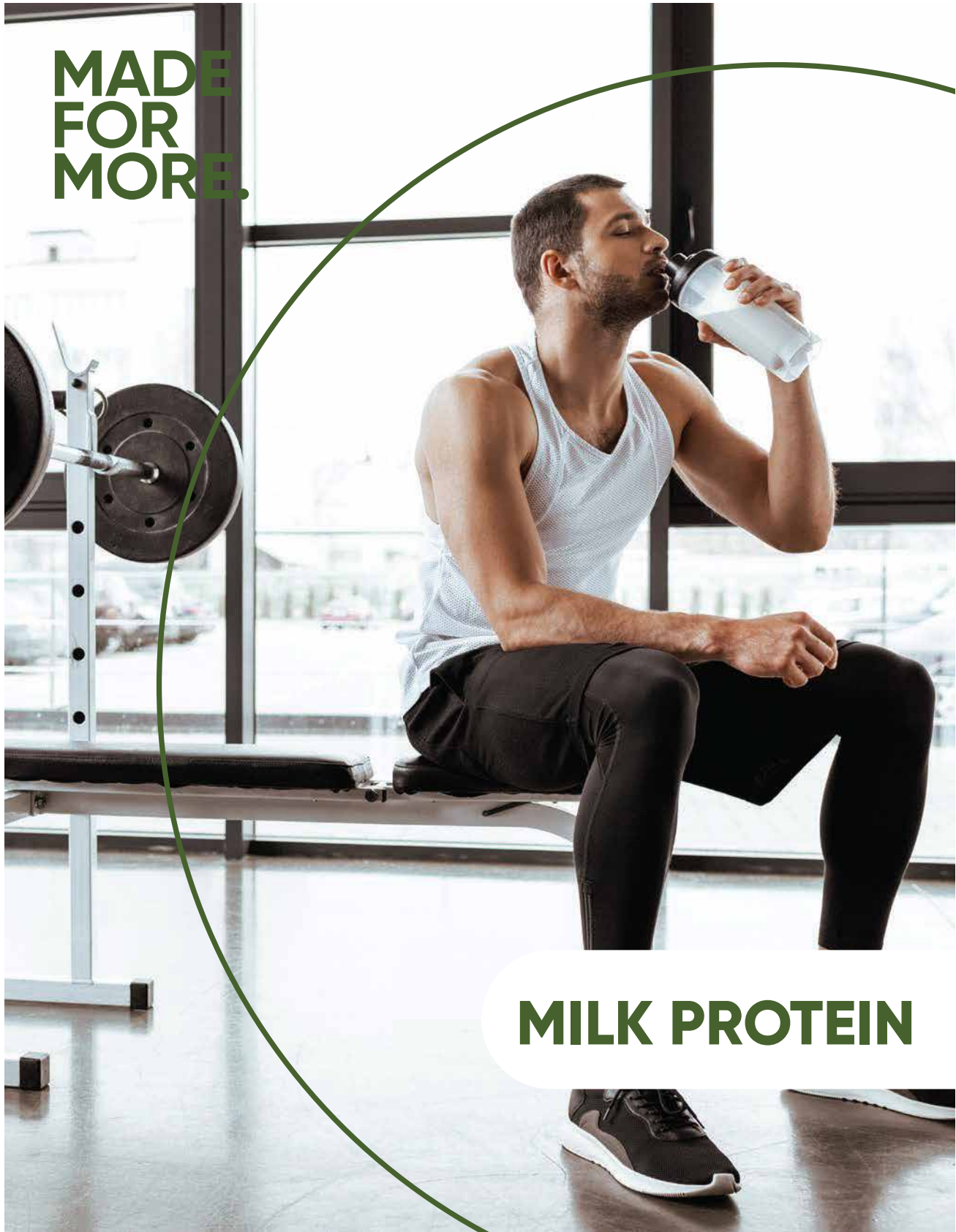


**MADE
FOR
MORE.**



MILK PROTEIN



MILK PROTEIN

Superior Milk Ingredients

PRODUCT APPLICATIONS

MPC 70-85

Cheese

RTD

Frozen Deserts

MPI 90

RTM

RTD

Frozen Deserts

Fermented Dairy Products

CERTIFICATIONS



We offer a range of the most natural form of milk protein powders available – milk protein concentrates and isolates. Starting with raw milk straight from the farm, we utilize gentle membrane filtration to isolate the protein before employing low-heat spray drying. By keeping these proteins in their native state, they retain full functionality and a high quality amino acid profile. The functional characteristics of our milk protein powders range from excellent heat stability to superior foaming and emulsion capabilities.

FEATURES & BENEFITS

- Good dispersibility & foaming capabilities
- Excellent heat stability
- High emulsion capacity
- Exceptionally clean, neutral taste
- Delivers smooth texture
- Protein fortification across a variety of applications