



PRODUCT CATALOG

*Dairy Proteins and related
Ingredients*



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ABOUT GENERAL FOODS NORTH AMERICA™



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As a leader in global nutrition and a proud member of the Pharmapex® Group, General Foods North America is involved in production, processing, and distribution of several major classes of products within the food industry and agri-business sector. With the soul of a powerhouse, General Foods unlocks the power of nature to envisage, create and combine ingredients and flavors for food and beverages, dairy, animal feed, and more. With our diverse portfolio of products, we strive to meet a spectrum of evolving needs of people and companies around the world.

We operate in industrial, emerging, and developing markets within North and Latin America, Europe, Middle East, and Africa, and strive to bridge the gap between the American ingenuity and worldwide need to our products. Our purpose is straight forward: to help people all over the world make healthier and tastier food and drink choices, whilst supporting our communities and caring for our planet, not just today but for the future.

Dairy Proteins and related Ingredients

Specifically, we manufacture the inspired ingredients you need to help your food and supplement products do more. So if you're looking for whey proteins, milk proteins, specialty proteins or hydrolysates for a product targeting elite athletes and weekend warriors, or simply need an innovative solution that can help keep everyone else active and healthy, you've come to the right place. Our products come with the below options:

OPTIONS

- Gluten-Free Certified
- Instantized
- Non-GMO Project Verified
- Grass Fed Dairy
- Kosher Certified
- Organic
- Halal Certified

For more information about our food and feed range of products please contact General Foods North America at info@GeneralFoods.co.

Specialty Protein Ingredients



CUSTOM FORMULATED FOR YOUR SUCCESS

General Foods offers a range of proprietary products specifically formulated to optimize your product. Whether you are looking to improve consumer experience, add a crunch to an existing products or develop a brand new product - you can rely on our team to help you find the right solution.

Product Name	Brief Description	Page Number
MultaMAX™	High protein for yogurt applications	Pages 19-20
GentleBar™	High protein for bars and RTE applications	Pages 21-22
NutriMAX™ Lactoferrin	Whey protein fractions - Lactoferrin, Alpha-Lactalbumin and MFGM	Pages 23-24
LAC-X™	Lactose-free milk and why protein	Pages 25-26
MAXIcas™ Micellar Casein	Micellar Casein (microfiltered milk proteins)	Pages 27-28
MAXIriz™	Rice protein concentrate, available in conventional and organic	Pages 29-30
MAXIbev™	Low Ph heat stable clear WPI, available In regular, instant, hydrolyzed & liquid	Pages 31-32
ExtruMAX™	Extruded high protein products	Pages 33-34
MaxiCream™	Ideal for keto products, dairy & non-dairy fat source options available	Pages 47-48

Whey Protein Ingredients

GENERAL FOODS IS THE LEADING MANUFACTURER OF WHEY PROTEIN

General Foods is the leading manufacturer of whey proteins and our secret to success is our world class supply chain of raw materials.

Whether you're looking for highly concentrated whey protein isolate, or a fast absorbing whey protein hydrolysate - our team of experts can offer the speed and scale to help make your product a success.



Product Name	Page Number
MultaMAX™	Pages 19-20
GentleBar™	Pages 21-22
LAC-X™	Pages 25-26
ExtruMAX™	Pages 33-34
MAXIbev™	Pages 31-32
Whey Protein Concentrate	Pages 35
Whey Protein Isolate	Pages 35-36
Whey Protein Hydrolysate	Pages 35-36

Milk Protein Ingredients



YOUR GO-TO SOURCE FOR MILK PROTEIN SOLUTIONS

General Foods offers a range of milk protein powders including 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.

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MAXIcas™ Acid Casein	Pages 37-38
MAXIcas™ Rennet Casein	Pages 39-40
Milk Protein Concentrate	Pages 41-42
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MAXIcas™ Calcium Caseinate	Pages 45-46
Milk Hydrolysate	Pages 41-42
MAXIcas™ Sodium Caseinate	Pages 43-44
MultaMAX™	Pages 19-20
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MAXIcas™ Micellar Casein	Pages 27-28
ExtruMAX™	Pages 33-34

Caseins and Caseinates

CASEINS & CASEINATES MADE IN THE U.S.A.

General Foods offers a full line of casein and caseinate products conveniently produced. Whether your application is for a food or beverage product, or for an industrial use, General Foods has the expertise and supply chain to meet your needs. From fresh curd caseinates, to micellar casein, to acid casein and rennet casein - General Foods' production facilities are in a convenient location for North American customers.



Product Name	Page Number
MAXIcas™ Acid Casein	Pages 37-38
MAXIcas™ Rennet Casein	Pages 39-40
MAXIcas™ Calcium Caseinate	Pages 45-46
MAXIcas™ Sodium Caseinate	Pages 43-44
MAXIcas™ Micellar Casein	Pages 27-28

Plant Protein Ingredients



Embrace the Popularity of Plant Proteins

Plant proteins are surging in popularity and General Foods can be your go-to supplier for plant protein solutions. Whether you are looking for an extruded protein to add a "crunch" to an existing product or plant-based protein for a ready-to-drink concept, we have the scale and speed to be your reliable ingredients partner.

Product Name	Page Number
MAXIriz™	Pages 29-30
ExtruMAX™	Pages 33-34

Dairy and Plant Fat Ingredients

INGREDIENT SOLUTIONS FOR ALL APPLICATIONS

General Foods is your one-stop-shop for dairy ingredients and plant-based fats. Whether you are working on a new ready to drink application or something else, we offer the size, speed and scale to be your go-to ingredients partner.

Product Name	Page Number
MAXIcream™	Pages 47-48



Carbohydrate Ingredients



FEATURED ITEM: Lactose

From chocolate, to bakery items to processed meats - lactose is a highly versatile ingredient. Our lactose is made from pasteurized sweet whey and comes with a wide range of certification options

Product Name

Page Number

Lactose
Sweet Whey Powder
Deproteinized Whey

Page 49-50
Page 51
Page 51

Protein Bar Applications



FEATURED INGREDIENT: GentleBAR™

GentleBAR™ is a highly functional protein designed to provide a soft texture, optimal sensory experience, and extended shelf-life in high protein bars. It provides the nutritional benefits of complete milk proteins while reducing moisture migration for a softer bar. Studies also show significantly reduced browning and hardening over the shelf-life of the bar, providing an enhanced consumer experience.

Product Name	Page Number
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Milk Hydrolysate	Pages 41-42
GentleBar™	Pages 21-22
Whey Protein Concentrate	Pages 35-36
Whey Protein Isolate	Pages 35-36
Whey Protein Hydrolysate	Pages 35-36

Confectionary and Gummy



FEATURED PRODUCT: NutriMAX™ Lactoferrin

Lactoferrin is earning a reputation as the tiny protein fraction with mighty health benefits. It has been shown to provide health benefits for all life stages and is highly suitable for a range of applications.

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MAXIbev™	Pages 31-32
Whey Protein Concentrate	Pages 35-36
Whey Protein Isolate	Pages 35-36
Whey Protein Hydrolysate	Pages 35-36

Ready-to-Mix Beverages Applications



FEATURED PRODUCT: LAC-X™

LAC-X™ is our line of lactose-free high protein dairy ingredients for the sports nutrition and functional food end-markets. These great tasting products contain all the essential amino acids needed to help promote muscle and bone health, all while meeting the needs of a lactose intolerant consumer base.

Product Name

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Whey Protein Isolate	Pages 35-36
Whey Protein Hydrolysate	Pages 35-36

Frozen Desert Applications



FEATURED PRODUCT: MAXIcas™

MAXIcas™ (micellar casein or MCC) is produced directly from fresh skim milk. It is a highly functional ingredient that helps boost the nutritional quality of food and beverage products. It is greatly dispersible and heat stable, making it the ingredient of choice for frozen treats, creamers and sweet drinks.

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MAXIriz™	Pages 29-30
Whey Protein Concentrate	Pages 35-36
Whey Protein Hydrolysate	Pages 35-36

Extruded and Texturized Protein Applications

Featured Product: ExtruMAX™

ExtruMAX™ extruded protein products offer a diverse set of solutions to support a broad array of applications. Partner with our formulations team to determine the ideal size, shape and texture to take your snack or meat alternative to the next level. Our expert team can match products in the market, as well as support new innovation projects.



Product Name	Page Number
ExtruMAX™	Pages 33-34

Ready-to-Drink Beverages Applications



FEATURED PRODUCT: MAXIbev™

MAXIbev™ is a heat-stable whey protein isolate that is clear in solution. It is produced via a proprietary filtration process that purifies whey proteins to provide maximum functionality. MAXIbev™ delivers an exceptionally clean taste and strong nutritional profile to a variety of applications. MAXIbev was named the winner of 2020 Breakthrough Award for Dairy Ingredient Innovation by the American Dairy Products Institute.

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MAXIcream™	Pages 47-48
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MAXIriz™	Pages 29-30
MAXIbev™	Pages 31-32

Yogurt & Fermented Dairy Applications



FEATURED PRODUCT: MultaMAX™

Developed with a focus on quality and consistency, MultaMAX™ is a proprietary ingredient for protein fortification in yogurt and other fermented dairy products. The result is a smoother texture, creamy mouthfeel, improved gelation, and reduced whey separation while maintaining the excellent amino acid profile and high protein content consumers expect in cultured dairy products.

Product Name	Page Number
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Milk Protein Isolate	Pages 41-42
MAXIcas™ Calcium Caseinate	Pages 45-46
MAXIcas™ Sodium Caseinate	Pages 43-44
MultaMAX™	Pages 19-20
LAC-X™	Pages 25-26
MAXIcas™ Micellar Casein	Pages 27-28
MAXIriz™	Pages 29-30

Baked Goods Applications



FEATURED PRODUCT: GentleBAR™

GentleBAR™ is a highly functional protein designed to provide a soft texture, optimal sensory experience, and extended shelf-life in high protein baked goods. It provides the nutritional benefits of complete milk proteins while reducing moisture migration. Studies also show significantly reduced browning and hardening over the shelf-life of the product, providing an enhanced consumer experience.

Product Name	Page Number
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Sweet Whey Powder	Page 51
Deproteinized Whey	Page 51
Non-Fat Dry Milk	Page 51
GentleBar™	Pages 21-22

Soup, Sauce and Dressing Applications

FEATURED PRODUCT: Custom Solutions

Whether you're trying to add a nutritious punch or improve texture, work with our team of research and development experts to formulate a custom blend to help take your product to the top of its category.



Product Name	Page Number
MAXIcas™ Acid Casein	Pages 37-38
Deproteinized Whey	Page 51
Non-Fat Dry Milk	Page 51

Cheese Applications



FEATURED PRODUCT: MAXIcas™

MAXIcas™ (micellar casein) it is a highly functional ingredient that helps boost the nutritional quality of food and beverage products. It is greatly dispersible and heat stable, making it the ingredient of choice for a wide range of products and ideal solution for cheesemakers.

Product Name

Page Number

MAXIcas™ Acid Casein
MAXIcas™ Rennet Casein
Milk Protein Concentrate
Non-Fat Dry Milk
MAXIcas™ Micellar Casein

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Pages 39-40
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MultaMAX™



MultaMAX™

Superior Solutions For Cultured Dairy

PRODUCT APPLICATIONS

MultaMAX™ 685

Yogurt Cultured Dairy Products

MultaMAX™ 485

Yogurt Cultured Dairy Products

CERTIFICATIONS & OPTIONS



MultaMAX™ is a proprietary dairy protein ingredient that delivers exceptional performance and nutritive value in cultured dairy products. Developed with a focus on quality and consistency, MultaMAX™ is a premium ingredient for yogurt protein fortification. The result is a smoother texture, creamy mouthfeel, improved gelation, and reduced whey separation while maintaining the excellent amino acid profile and high protein content consumers expect in cultured dairy products.

FEATURES & BENEFITS

- High solubility and emulsification properties
- Formulated for performance in cultured dairy
- Single-source ingredient for protein fortification
- Delivers improved texture, smooth mouthfeel and neutral flavor
- Improves viscosity

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GentleBAR™



GentleBAR™

Raising The Bar On Texture

PRODUCT APPLICATIONS

GentleBAR™ 2000-5000

Baked Bars Extruded Bars

Pressed Bars Baked Goods

GentleBAR™ is a range of highly functional dairy protein ingredients designed to provide a soft texture, optimal sensory experience and extended shelf-life in high protein bars. It provides the nutritional benefits of complete milk proteins while reducing moisture migration for a softer bar. GentleBAR™ enables manufacturers to produce a range of protein-enriched products from baked and pressed bars to cookies in support of the growing trend of healthier on-the-go snacks.

CERTIFICATIONS & OPTIONS



FEATURES & BENEFITS

- Proprietary blend optimized for protein bar performance
- 90% protein
- Significantly reduces browning
- Softer texture through reduced moisture migration
- Superior clean taste
- Complete protein providing all essential amino acids

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NutriMAX™
LACTOFERRIN



NutriMAX™

LACTOFERRIN

Health Supporting Protein

PRODUCT APPLICATIONS

NutriMAX™ LACTOFERRIN

Confectionary

RTM

CERTIFICATIONS



Lactoferrin is a naturally occurring bioactive protein fraction found in whey. With a growing body of research, it has been shown to provide immune system support, promote positive gut health, improve iron status and increase antioxidant capacity. Utilizing our expertise in protein processing, we have developed our NutriMAX™ Lactoferrin to meet growing consumer demand for health-enhanced products for all life stages.

FEATURES & BENEFITS

- Guaranteed lactoferrin purity levels of 0.15%-95%
- High levels of bioactive components
- Rich in BCAAs
- Immune system support
- Improves iron status
- Promotes positive gut health
- Increases antioxidant capacity
- Promotes eye & skin health

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LAC-X™



LAC-X™

Zero Lactose, Zero Discomfort

PRODUCT APPLICATIONS

LAC-X™

RTM

RTD

Frozen Deserts

Fermented Dairy Products

LAC-X™ is our line of well-rounded lactose-free high protein dairy ingredients for the sports nutrition and functional food end-markets. These great tasting products contain all the essential amino acids needed to help promote muscle and bone health, satisfy hunger and provide a great tasting product, all while meeting the needs of a lactose intolerant consumer base.

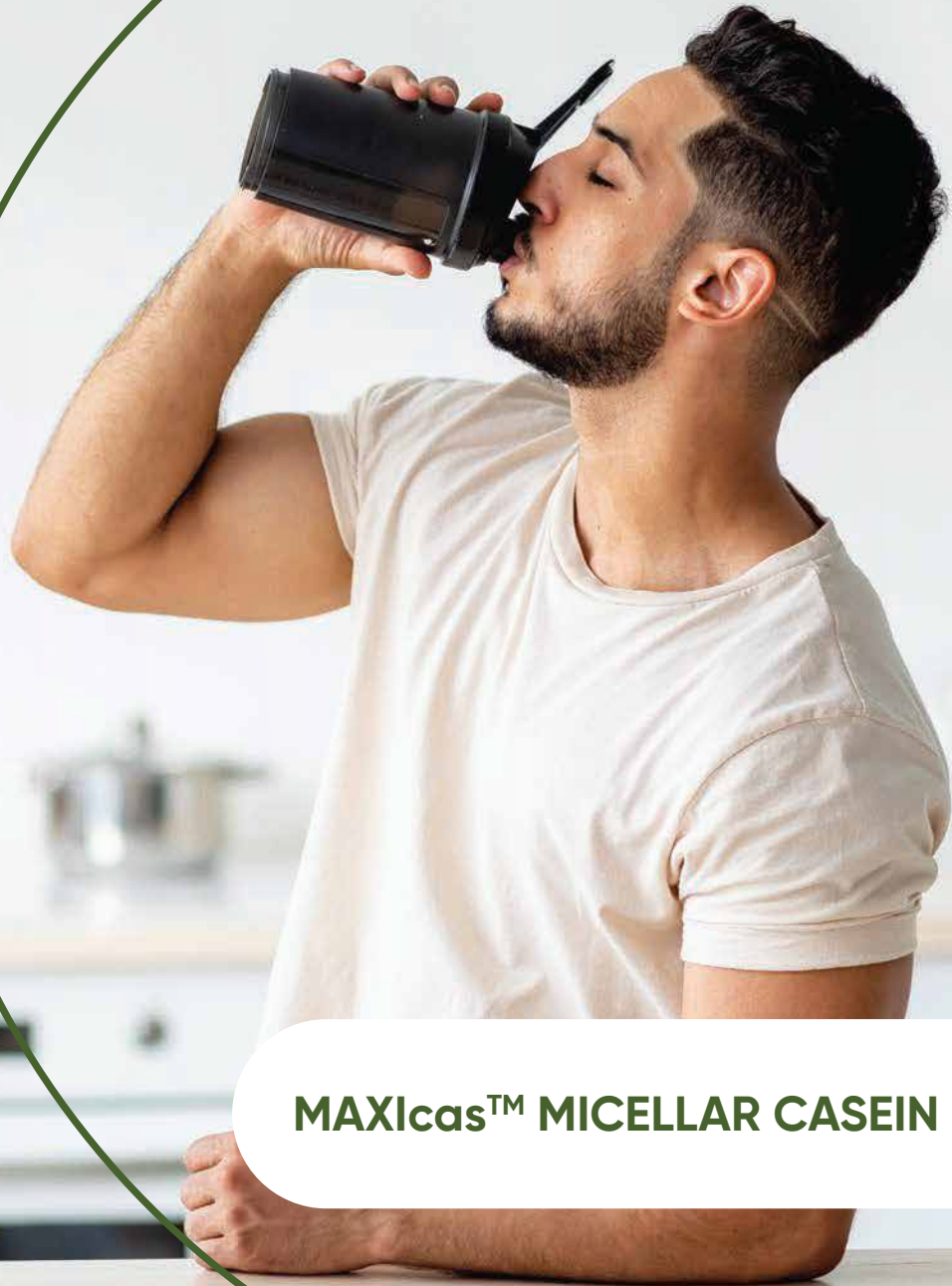
FEATURES & BENEFITS

- Lactose free
- High dispersion
- 90% Protein
- Clean flavor and ideal taste
- Available with a range of certifications and options

CERTIFICATIONS & OPTIONS



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MAXIcas™ MICELLAR CASEIN



MAXIcas™

MICELLAR CASEIN

Milk protein in it's purest form

PRODUCT APPLICATIONS

MICELLAR CASEIN

RTM

RTD

Baked Goods

Bars

CERTIFICATIONS & OPTIONS



Micellar casein is milk proteins in their native state. Our micellar casein is made from fresh skimmed milk. Micellar casein has all the benefits of casein, but in a more soluble option that lends itself to more applications than insoluble casein.

Micellar casein can be used in a variety of applications including shelf stable beverages, bakery items, and protein bars. When you require stable emulsion and a high level of protein, our micellar casein delivers the consistency and outstanding performance you want.

FEATURES & BENEFITS

- Great solubility and dispersity
- Stable in heat at a neutral pH
- Neutral flavor
- High in protein

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MAXIriz[™]



MAXIriz™

Brown Rice Protein

PRODUCT APPLICATIONS

MAXIriz™

RTM

RTD

Frozen Deserts

Fermented Dairy Products

MAXIriz™ brown rice protein was developed to meet the increasing consumer demand for plant-based ingredients. MAXIriz™ provides all nine essential amino acids in a low-grit, neutral tasting, free-flowing powder that is suitable for a wide range of applications. Available in both organic and conventional formats, the 80% protein concentrate supports general wellness, performance and weight management nutrition.

FEATURES & BENEFITS

- 100% plant-based protein - Dairy free and lactose free
- Great source of essential amino acids
- Quick dispersibility & solubility
- Delivers smooth, consistent texture
- Protein fortification across a variety of applications

CERTIFICATIONS & OPTIONS



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MAXIbev™



MAXIbev™

Clear Protein Never Tasted This Good

PRODUCT APPLICATIONS

MAXIbev™ & HYDROLYZED MAXIbev™

Clear RTD

Clear RTM

Gels

Gummies

Confectionary

Protein Waters

MAXIbev™ is a heat-stable whey protein isolate that is clear in solution. It is produced by utilizing a proprietary filtration process that isolates whey proteins in a highly concentrated form to provide maximum functionality. MAXIbev™ delivers an exceptionally clean taste and strong nutritional profile to a variety of water-based beverages and gel applications, including RTD, protein waters, clear RTM shakes, gummies and frozen desserts.

FEATURES & BENEFITS

- >90% Protein that is clear in solution
- Available in regular, instant and agglomerated
- Low astringency
- Superior clarity & stability in RTDs
- Compliments refreshing, fruit-focused flavors
- Supports fat free & low lactose claims
- Great source of essential amino acids & BCAAs
- Excellent gelling properties

CERTIFICATIONS & OPTIONS



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ExtruMAX™



ExtruMAX™

Extruded High Protein

PRODUCT APPLICATIONS

ExtruMAX™

Healthy Snacks & Cereals

Bars

Meat Alternatives

RTE Products

CERTIFICATIONS & OPTIONS



ExtruMAX™ extruded high protein products offer a diverse set of high protein solutions to support a broad array of applications. Partner with our formulations team to determine the ideal size, shape and textured ingredients to take your snack or meat alternative to the next level. Our expert team can match products in the market, as well as support new innovation projects. At General Foods, we have the speed, flexibility, and expertise to be your one stop ingredients partner.

FEATURES & BENEFITS

- Protein fortification up to 90%
- Flexibility in protein sources
- Size and shape customized to suit application
- Color & Flavor coating available
- Texture enhancement in finished goods

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WHEY PROTEIN



WHEY PROTEIN

Superior Whey Ingredients

PRODUCT APPLICATIONS

WPC

RTM Bars Frozen Deserts

Confectionary

WPH

RTM Bars Frozen Deserts

Confectionary

WPI

RTM Bars Confectionary

CERTIFICATIONS & OPTIONS

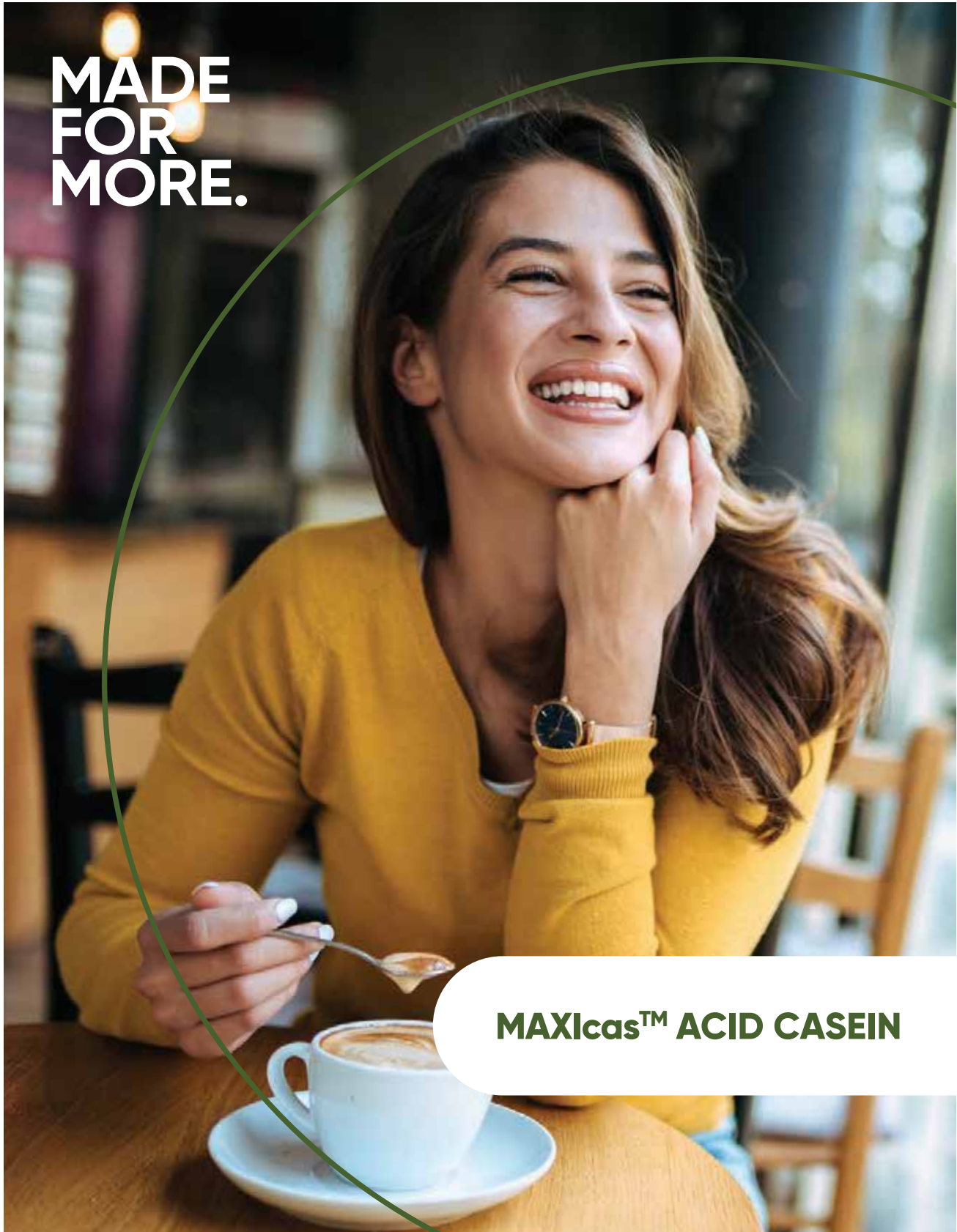


As food and beverage developers know, the nutritional and functional benefits of whey proteins go far and wide. At General Foods, we utilize gentle filtration systems that prevent the protein structure from denaturing. This leads to a range of whey protein ingredients that are ideal for a variety of applications, while maintaining the unrivalled amino acid profile and health benefits whey protein is renowned for delivering.

FEATURES & BENEFITS

- Great source of essential amino acids & BCAAs
- Quick dispersibility & solubility
- Good foaming & emulsion capacity
- Delivers smooth, consistent texture
- Protein fortification across a variety of applications

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MAXIcas™ ACID CASEIN



MAXIcas™

ACID CASEIN

Complete protein with an exceptional amino acid profile.

PRODUCT APPLICATIONS

MAXIcas ACID CASEIN

Infant Formula Bars RTD

Processed Cheeses RTM

Soups & Sauces Confections

Coffee Creamers & Whiteners

CERTIFICATIONS & OPTIONS



Acid casein is a complete protein with an exceptional amino acid profile. It can play an efficient role in supplying nutrients. It has a remarkably wide variety of uses in consumer applications and industrial non-food applications. Acid casein is a flexible solution that provides a wide range of functional and nutritional properties.

Our acid casein is dried to a variety of mesh sizes for various application needs to maximize shelf-life, stability and ease of storage and handling.

FEATURES & BENEFITS

- Neutral flavor
- Texture improvement
- High in protein and amino acids
- Low in fat, cholesterol and lactose
- Heat stable

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MAXIcas™ RENNET CASEIN



MAXIcas™

RENNET CASEIN

Enhanced texture, stretch and melting capabilities for cheese products

PRODUCT APPLICATIONS

RENNET CASEIN

Processed Cheese

Cheese Analogue

CERTIFICATIONS & OPTIONS



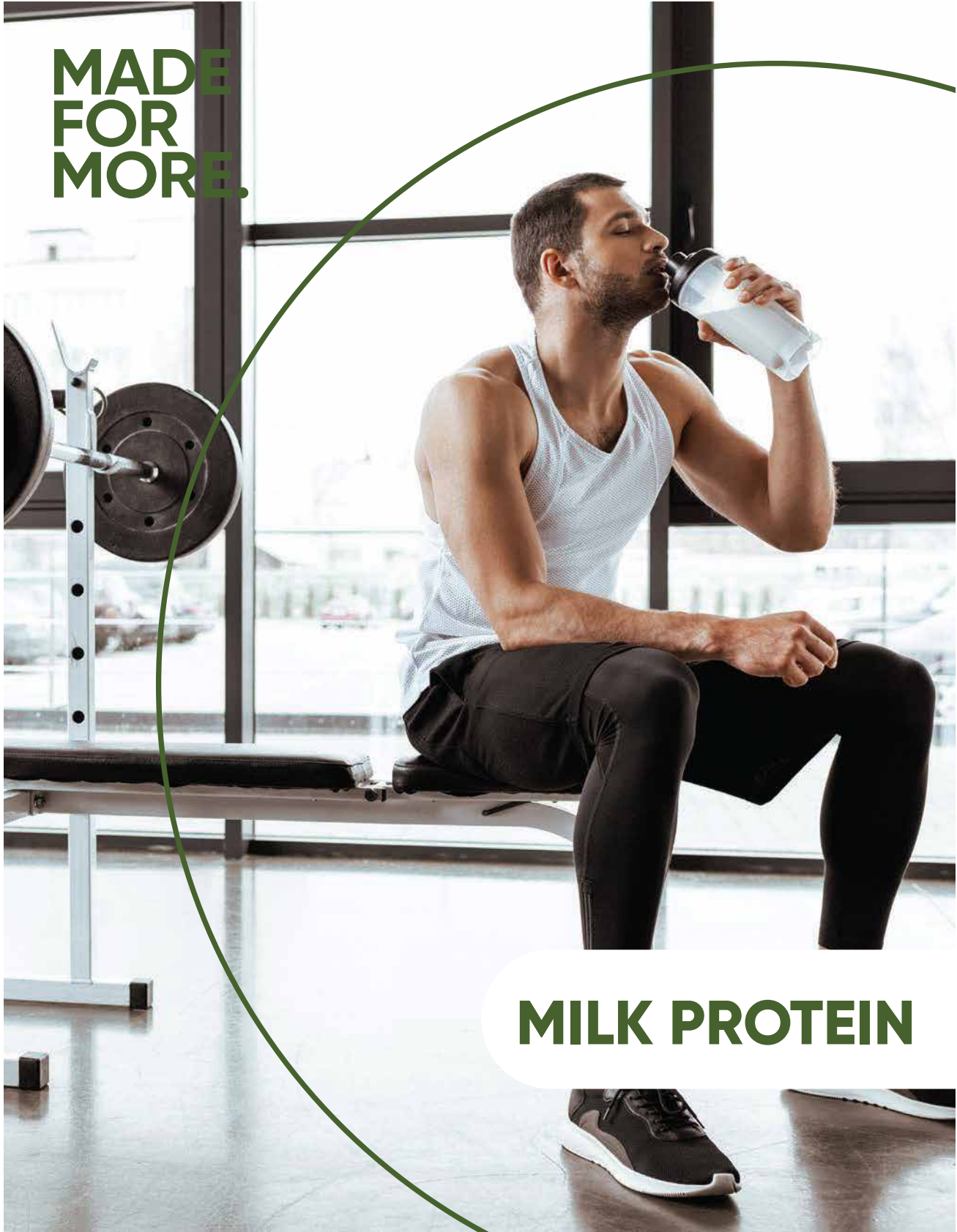
Rennet Casein is produced by separating casein and whey from skimmed milk by adding a rennet enzyme to create a neutral pH coagulate. Our Rennet Casein is dried to a variety of mesh sizes for various application needs that provide maximum shelf-life stability with ease of storage and handling.

Rennet Casein is used as an additive in processed cheese and cheese analogues. It is used to improve texture, stretch, and melting in processed, spreadable, sliced or block cheese. Rennet Casein is used as an additive to improve nutritional benefits by increasing the protein content. It also supports the reduction of sodium and fat content by reducing the use of additional emulsifying salts in processed cheese production.

FEATURES & BENEFITS

- Increase stretch and enhance texture
- Supports product melting capabilities
- Controlled spreading & fat release
- Flavor stability
- Ability to reduce sodium & fat inclusions
- Neutral milky taste
- Heat stable

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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

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.

CERTIFICATIONS



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

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MAXIcas™ SODIUM CASEINATE



MAXIcas™

SODIUM CASEINATE

A versatile protein made from fresh curd

PRODUCT APPLICATIONS

SODIUM CASEINATE

Fermented Dairy Products

RTD

Bars

Frozen Desserts

Sauces

Confections

Extruded Products

Coffee Creamers

Baked Goods

CERTIFICATIONS & OPTIONS



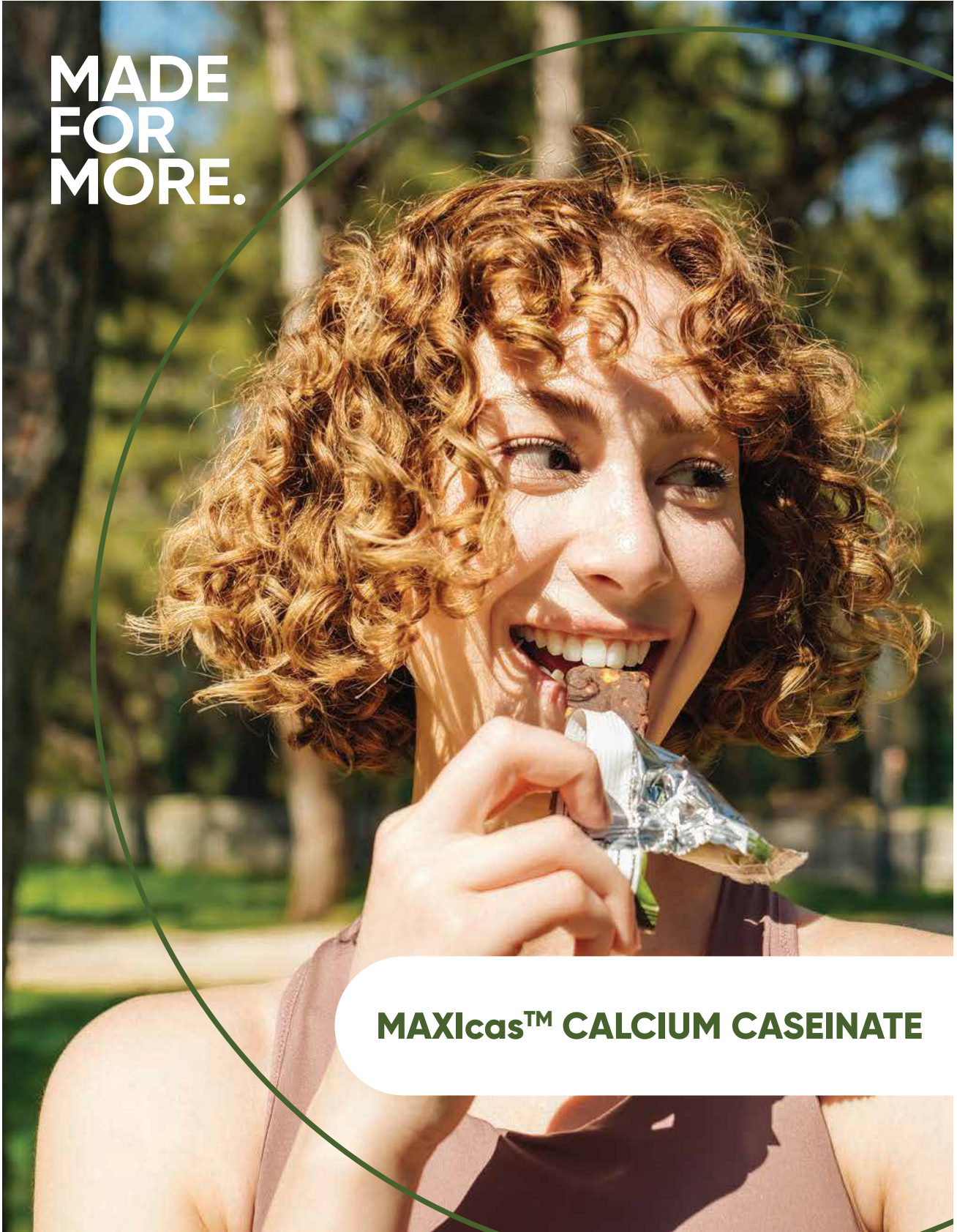
Our product is a true, fresh curd sodium caseinate made from skim milk, which is then spray dried. Sodium caseinate is a versatile product that is highly nutritious and diversely functional across a variety of applications.

From thickening soups and gravies, to a stabilizer in powders and creamer, sodium caseinate offers various application features and benefits. It is ideal for use in a wide range of food applications and its extensive list of product characteristics include excellent binding and emulsification properties.

FEATURES & BENEFITS

- Single-source ingredient for protein fortification
- Ultra high temperature compatible
- Emulsification and foaming capabilities
- Delivers improved texture
- Smooth mouthfeel and neutral flavor
- Fat stabilizer

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MAXIcas™ CALCIUM CASEINATE



MAXIcas™

CALCIUM CASEINATE

Neutral flavored, functional milk protein made from fresh curd

PRODUCT APPLICATIONS

CALCIUM CASEINATE

RTD Baked Goods Bars

Coffee Creamers Confections

Whipped Toppings

CERTIFICATIONS & OPTIONS



Our product is a true, fresh curd calcium caseinate made from skim milk, which is then spray dried. The finished powder has a neutral tasting profile that provides excellent levels of protein and calcium, but contains low levels of sodium, fat, and lactose. Calcium Caseinate is a highly functional ingredient that is used in a wide range of applications.

Caseinates can be used to emulsify, provide a creamy mouthfeel, and even aerate certain products. Calcium caseinate has high nutritional properties, improves the structure of finished goods, emulsifies, stabilizes fat, enhances foaming and foam stability, and is soluble in water.

FEATURES & BENEFITS

- High in protein and calcium
- Low in sodium, fat and lactose levels
- Foaming and whipping
- Fat stabilizer
- Neutral flavor
- Retort stability
- Heat stable

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MAXIcream[™]



MAXIcream™

Superior Fat With Exceptional Functionality

PRODUCT APPLICATIONS

MAXIcream™ MCT 75%

RTD

MAXIcream™ DAIRY 40% & 80%

RTD

MAXIcream™ by General Foods is a range of high fat ingredients perfect for sought-after high fat products and keto applications. This range provides different offerings for good sources of fat, including MCTs (medium-chain triglycerides), which have gained popularity for fat metabolism and energy. MAXIcream™ products have a clean, neutral taste with exceptional functionality across a variety of applications.

FEATURES & BENEFITS

- Available in both dairy and dairy-free formats
- Clean label ingredient
- Supports a keto diet
- Meets wide range of consumer needs
- Exceptional functionality and end applications

CERTIFICATIONS & OPTIONS



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LACTOSE



LACTOSE

Versatile Ingredient Solution

PRODUCT APPLICATIONS

LACTOSE MONOHYDRATE

Baked Goods

Confectionary

Frozen Deserts

CERTIFICATIONS & OPTIONS



Our lactose is a free-flowing powder manufactured from pasteurized sweet whey via membrane filtration, crystallization, refining and drying processes. With its clean flavor profile and good solubility, this dairy ingredient can be utilized for various functionalities in a range of applications.

FEATURES & BENEFITS

- Browning and flow agent
- Provides volume and weight, with low relative sweetness
- Delivers improved texture, smooth mouthfeel and neutral flavor
- Formulated to deliver performance in a wide range of food applications
- Available with a range of certifications and option

Sweet Whey Powder

Our sweet whey powder starts with our world class supply chain. Using only the highest quality raw materials guarantees a highly consistent product.

APPLICATIONS

- Baked Goods
- Confectionary

OPTIONS

- Grass Fed Dairy
- Halal Certified
- Kosher Certified
- Organic

Deproteinized Whey

Deproteinized whey powder is produced by the removal of proteins and other solids from whey through our advanced ultrafiltration process. It can provide nutritional benefits to a wide range of food applications such as beverages, dry mixes, snack foods, soups and baked goods.

APPLICATIONS

- Baked Goods
- Confectionary
- Ready to Drink Beverages
- Soups, Sauces & Dressings

OPTIONS

- Halal Certified
- Kosher Certified

Non-Fat Dry Milk

This highly adaptable ingredient can be utilized in a broad range of end applications. What sets General Foods' non-fat dry milk apart is our high-quality supply chain so you can rest assured our non-fat dry milk starts with only the highest quality milk.

APPLICATIONS

- Baked Goods
- Cheese
- Confectionary
- Ready to Drink Beverages
- Soups, Sauces & Dressings

OPTIONS

- Grass Fed Dairy
- Halal Certified
- Kosher Certified
- Non-GMO Project Verified
- Organic