# Optimise dairy solids with whey PERMEATE

### The Market

**Whey permeate** is a fast moving ingredient within dairy. Simply because it is the **most cost effective** dairy solid on the market, capable of replacing sweet whey powder, lactose and skimmed milk powder. Whey permeate is even more price attractive than lactose.



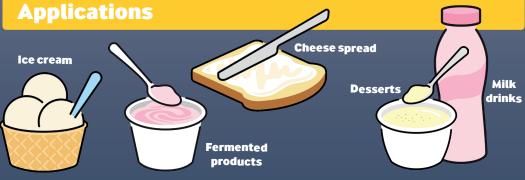


Whey permeate is a dairy solid with a defined CODEX standard. It is to be labelled as whey permeate\*
\*Consumer study available on how whey permeate is perceived when put on the label.

## Benefits of our whey permeate

Beats other bulking agents on quality and taste. The balanced mineral profile of our whey permeate provides a sweet and milky taste in your product. The excellent free flowing powder properties facilitates easy implementation on your production line.





# Why choose Arla Foods Ingredients?



#### **R&D** in our DNA

- More than 15% of our employees in Denmark work in R&D
- Collaboration with top universities worldwide
- Clinical and scientific documentation



#### **Superior quality**

High quality ingredients



#### Your trusted business partner

- Application centres in Argentina and Denmark
- Global application and business development support
- In-depth nutrition research and formulation support



#### **Security of supply**

- Largeste whey permeate manufacture of high quality whey permeate
- Reliable supply from 3 production sites (Norway Denmark and Argentina)
- Kosher, Halal availability



Arla Foods Ingredients is a global leader in natural whey ingredients for products in a range of categories — from infant, medical, sports and health nutrition to bakery, beverages and dairy.

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