

# MEET THE GROWING DEMAND

Put luxury on the table with  
**recombined speciality cheeses**



# Recombine to make **something special**

Speciality cheeses are in high demand in a growing market of middle class consumers. In markets with no or limited access to fresh milk you can now meet this demand using Arla Foods Ingredients' range of specialised products for speciality cheeses.

Our Nutrilac® solutions have been especially developed for recombined speciality cheeses like white cheese, processed cheese and cream cheese.

**The taste is just as delicious as if the cheeses were made from fresh milk.**

## Unique knowhow – **simple production**

In Arla Foods Ingredients, we have more than 25 years of experience in recombined dairy products. Our Nutrilac® solutions are packed with unique knowhow – and easy to apply in your production with our knowledge on-board.



## Three reasons for **recombining**

- 1 Recombining offers a way to globalise speciality cheese top brands – use the recombination technology in markets where access to fresh milk is limited
- 2 Easy handling of raw material with flexible and simple processing set-up
- 3 Access to the expertise of Arla Foods Ingredients that will enable you to create the products your market demands



# Nutrilac®

The cheese market is expected to **increase by 23-25%**

In the next 10 years, the middle class will grow by three billion people\* – consumers who will have higher living standards and demand premium dairy products to suit their life style. In developing countries alone, the cheese market is expected to increase by 23-25%\*. It is a huge opportunity for growing business – and with us by your side, you come well prepared for the future.

\* Source: Bulletin of the International Dairy Federation 470/2013, ch. 7

# Product **variants**

Make a variety of speciality cheeses with Arla Foods Ingredients' recombination solutions.



## Want more recombining **opportunities?**

If the potential of our recombining technology appeals to you, perhaps you will be interested to know that **we can create a series of dairy products:**

- Stirred yoghurt
- Set yoghurt
- Drinkable yoghurt
- Ice cream



## **Quality** starts here

Arla Foods Ingredients is a global leader in natural whey ingredients for nutritious food products. Our trademark is the quality we provide to our customers in every aspect of our offering.



### **Arla Foods Ingredients Group P/S**

Sønderhøj 10-12  
8260 Viby J  
Denmark

Office: +45 89 38 10 00  
Email: [dairy@arlafoods.com](mailto:dairy@arlafoods.com)

[www.arlafoodsingredients.com](http://www.arlafoodsingredients.com)