

Healthy living with naturally enhanced yoghurt





Make consumers happy with even healthier yoghurt

Health remains top of mind for consumers on many markets. Even yoghurt, a product widely perceived as intrinsically healthy, is expected to become healthier still.

At Arla Foods Ingredients, we can help you meet those expectations. With our natural, milk-based solutions, you can boost the nutritional content of yoghurt while safeguarding taste and textural appeal.

Nutritious and delicious

Protein enrichment is a hot topic on consumer markets. But, as you may have experienced, simply raising the protein content of yoghurt typically has a negative impact on sensory quality. The challenge is even greater when developing high-protein products with a low fat content.

When it comes to calcium enrichment, the challenge lies in ensuring bioavailability, so consumers can actually absorb the calcium in the food products they eat. These are challenges our Capolac® and Nutrilac® solutions are designed to overcome.

Benefits

- › Customised nutritional profile
- › Optimal sensory appeal
- › Natural, clean-label solutions
- › No changes to your production line



Natural ingredients

Our milk-based solutions are simple to apply and contribute to the natural, clean-label image of your yoghurt. Use them for:

Nutrilac® for milk protein enrichment

Protein is an essential part of a healthy diet, contributing to growth and maintenance of muscle mass.

The unique ingredients in Nutrilac® supplement the nutritional profile of your yoghurt at no expense to consumer appeal. In some cases, taste and texture may even be improved. Protein percentage, type and functionality can also be tailored to your specific needs.

Capolac® for milk calcium enrichment

Healthy bones and teeth depend on a diet with an adequate daily dose of calcium. But adding extra beneficial calcium to dairy products, such as yoghurt, can be a challenge.

Our natural, calcium-rich Capolac® solutions facilitate enrichment of your yoghurt to help aid with bone health and healthier teeth.

Flexible design

Our solutions for healthier yoghurt are not only a natural way to enhance your existing product range. They can also improve product quality. All our solutions can be tailored to your requirements.

For more information contact us at:
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