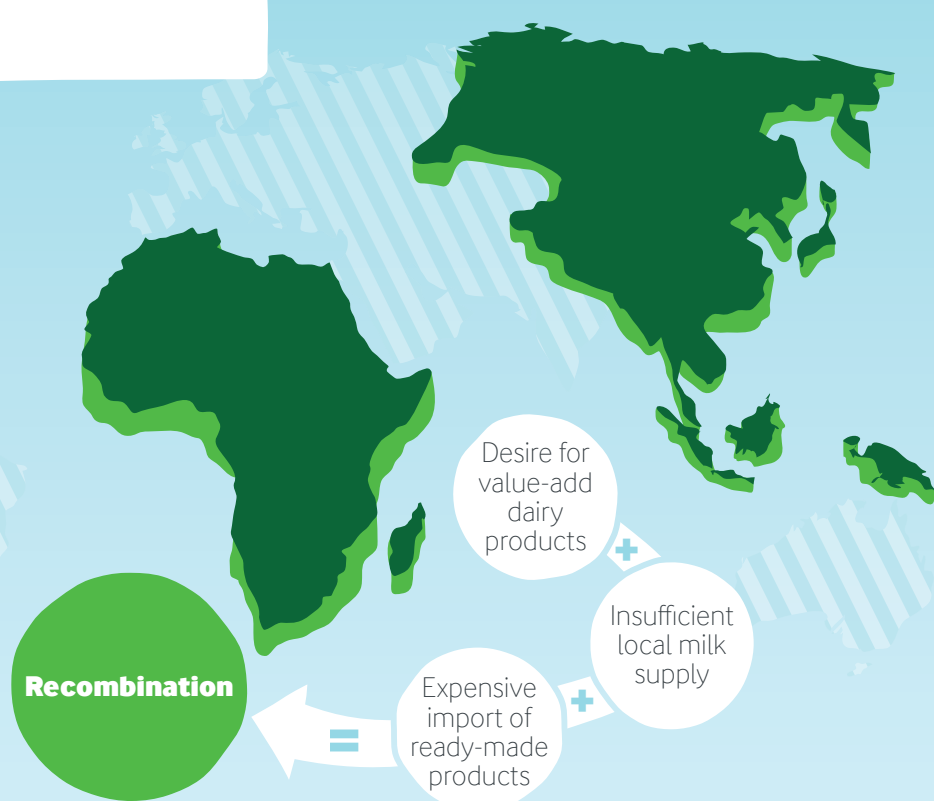


Meet the GROWING DEMAND

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

Market

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



In the next 10 years, the middle class will grow by **3 billion people*** – consumers will have **higher living standards** and demand **premium dairy products** to suit their lifestyle. 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.

Production

Our Nutrilac® solutions have been especially developed for recombining demanding dairy products like **white cheese**, **processed cheese** and **cream cheese** in markets with no or limited access to fresh milk.

And the cheeses are as delicious as if they were made from fresh milk.



Why Nutrilac®?

The Nutrilac® range of functional milk and whey proteins is developed for recombined dairy processing with the following advantages:

For the consumer:

- Nourishing and delicious speciality cheeses and fresh dairy products
- Dairy products adaptable to local tastes and lifestyle

For the recombiner:

- Highest quality milk proteins
- 100% yield – no whey drainage
- Simple processing recommendations
- No quality drop vs. fresh milk

For more information please visit www.arlafoodsingredients.com or contact us at dairy@ingredients.com

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* Source: Bulletin of the International Dairy Federation, 2013

