



**Scoop up**  
a bucket of  
benefits



Closer to Nature™

**Functional milk  
proteins will  
melt your heart**





## – and save you money

If your heart beats for high quality ice cream, and you want to cut production costs, we have the recipe. By substituting the conventional milk powder in your ice cream with Nutrilac® functional milk proteins from Arla Foods Ingredients, you can save ingredient costs without compromising taste, texture or quality.

Nutrilac® constitutes a natural, nutritional ingredient purely based on the goodness of cow's milk. Our highly skilled application centre targets the ice cream industry specifically. We gladly apply our extensive know-how to your specific product challenges – either in our centre or at your production facilities.

Our dedicated ice cream range also includes a unique solution that will reduce the fat content of ice cream by up to 50% – satisfying the growing demand for great-tasting, low-calorie ice cream.



## Functional milk proteins will improve quality

When you add Nutrilac® to your ice cream recipe, quality is not compromised in any way. In fact, you gain the opportunity to make even greater ice cream and benefit from a range of tasty advantages. Our functional milk proteins improve shelf-life stability and, at the same time, boost taste, structure, scoopability and melting properties. Guaranteeing an ice cream that keeps its freshly made appeal for longer.



## Functional milk proteins will cut your ingredient costs

Better quality and cheaper production – does that sound too good to be true? It's not. By utilising our functional milk proteins, you can cut your ice cream production costs significantly. As a matter of fact, you can save up to 33% on ingredient costs compared to a formulation made with skimmed milk powder. In other words: Nutrilac® not only boosts your product – it boosts your business as well.



## Functional milk proteins will change your perception of creaminess

Make your ice cream the cream of the crop with our functional milk proteins. When you substitute traditional skimmed milk powder with Nutrilac®, you may experience an even softer, smoother, richer-tasting ice cream that will turn your idea of creamy quality upside down. Even though your ice cream will be creamier than ever, it will maintain the high melting point you are accustomed to.



## ...but they won't change your habits

Efficiency and simplicity are keywords on any production line. Your production planning probably runs like a well-oiled machine, and that is why we have made sure that it is easy to switch from skimmed milk powder to functional milk proteins. You can benefit from all of Nutrilac's advantages without making any change to your current production set-up. Nutrilac® is a direct, 1:1 substitute for milk powder. What could be simpler than that?





# Developed a taste for functional milk proteins?

Visit [www.arlafoodsingredients.com](http://www.arlafoodsingredients.com)  
for detailed information

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