

# FRESH DAIRY SOLUTIONS

## — ADAPTABLE TO CHINESE NEEDS

SuperIngredient



**Arla Foods Ingredients**

Discovering the wonders of whey








It’s easy to make yoghurt, petit suisse and other fresh dairy products that match consumer trends and improve your competitive edge. Whether you want to reduce the fat or raise the protein content, our natural Nutrilac® functional milk proteins will make your recipe work – all while securing a high level of creaminess, great body and a delicious dairy taste.

Nutrilac® solutions adapt to almost every need, whether for milk reconstitution or viscosity control. Excellent water-binding properties help maintain the high quality of fermented dairy products during shelf life.

Most importantly, you can use Nutrilac® on existing yoghurt lines. Each of our solutions is thoroughly tested in a wide range of fermented dairy products prior to launch. In this way, we can always be sure that the solutions we recommend will deliver significant benefits to your business.

## WHY CHOOSE US?

-  **World-class capabilities in milk and whey fractionation**
-  **Dairy processing know-how and advanced application facilities**
-  **Well-equipped pilot plants for rapid testing, with over 3,200 trials a year**
-  **More than 15% of our people work in R&D**
-  **Worldwide market insights and concept inspiration**

## OUR DAIRY INGREDIENTS SUPPORT

- **PROTEIN ENRICHMENT:** Take protein content to the limit and stay in perfect control of texture, taste and stability
- **CLEAN-LABEL TEXTURES:** Give your dairy products the creamy mouthfeel consumers prefer and eliminate other texture enhancers from your recipes
- **BETTER NUTRITION:** Fat reduction, calcium enrichment and sodium reduction – the key to healthier products
- **OPTIMISED YIELD:** Make the most of your raw materials or create new added-value products with acid whey left over from traditional processing
- **RECOMBINED DAIRY:** Simple processing and just as delicious as dairy products made from fresh milk
- **DAIRY TASTE:** a portfolio of solutions to help you develop a delicious fresh taste and a uniform texture.

## FRESH DAIRY APPLICATIONS

### DRINKING YOGHURT

Our Nutrilac® proteins give you free reign to define the viscosity and texture of your drinking yoghurt and tailor the content of protein and fat. They also work well in formulations with added calcium, fibre and probiotic cultures.

Our proteins are efficient water-binders too, cancelling out potential defects, such as dryness and graininess, and creating a natural, creamy taste. Nor do they thicken or gel during processing and storage. So you can count on a pleasantly low viscosity throughout your yoghurt’s shelf life.

### HIGH-PROTEIN YOGHURT

High-protein yoghurt is a great way to meet consumer demand for more protein. With Nutrilac®, you can raise the protein content of fermented dairy products without any processing issues.

Our solutions prevent the development of a dry, sandy texture and other quality defects that typically arise when adding regular protein to yoghurt recipes. What you get instead is a pleasantly smooth yoghurt – drinking or spoonable – that makes following a high-protein diet a pleasure.

### STIRRED & SET YOGHURT

Our natural solutions secure a pleasantly smooth yoghurt with a superior taste and a healthy profile – with none of the sandiness or other quality defects that typically occur when standard proteins are added.

In non-fat and low-fat yoghurts, our proteins fill the sensory gap completely – making them an appealing choice for consumers who want to delicious yoghurts, without additives. We ensure the right level of spoonability whether your yoghurt is stirred or set.

### GREEK-STYLE YOGHURT

With our Nutrilac® solution and special process, there’s no need to invest in an expensive processing set-up. That means you can produce delicious, stable Greek-style yoghurt on a standard yoghurt line – with a protein content right up to 10%.

At the same time, you avoid the acid whey left over from a traditional Greek yoghurt process. All the milk you put in at the start of the process is in the final product, giving you 100% yield.

### LOWCAL YOGHURT

Using Nutrilac®, you can produce a low-calorie drinking yoghurt with less than 20 calories per 100g or a stirred yoghurt with 36 calories without compromising creaminess or taste.

You can also make high-satiety stirred yoghurt with 2% fibre, 5.8% protein and 47 calories, or a drinking yoghurt with 2% fibre, 4.4% protein and only 37 calories per 100g.

### LOW-FAT YOGHURT

We make clean-label Nutrilac® solutions that are specially tailored to non-fat and low-fat yoghurts. So, when you take the fat out of your recipe, the creamy taste and texture stay in – with no sensory compromise. Perfect for consumers who want to lose weight or simply value a healthy lifestyle.

### SPORTS YOGHURT

Our concept for high-protein sports yoghurt contains Nutrilac® whey protein and a good dose of carbs to stimulate muscle recovery. The result is an easy-to-digest drinking yoghurt with 11% whey protein and 11% carbs in a serving.

You can also choose our stirred sports yoghurt solution, containing 8% whey protein and 8% carbs. Ideal for a squeezable pouch – and a convenient alternative to other protein supplements.



## Our production units

- Arinco – Denmark
- Danmark Protein – Denmark
- Biolac and ArNoCo – Germany
- MVI – United Kingdom
- AFISA – Argentina
- TINE Mejeri – Norway

“Discovering the  
*wonders* of whey”



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Arla Foods Ingredients is a global leader in value-added whey solutions. We discover and deliver premium ingredients derived from whey, supporting the food industry with the development and efficient processing of natural, functional and nutritious foods.

Using our specialist knowledge of food products and production, we serve global manufacturers of pediatric, medical nutrition, sports nutrition, health foods and other food and beverage products.

Arla Foods Ingredients is a 100% owned subsidiary of the dairy company Arla Foods.

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