

Premium lactose

for **hypoallergenic** infant formula

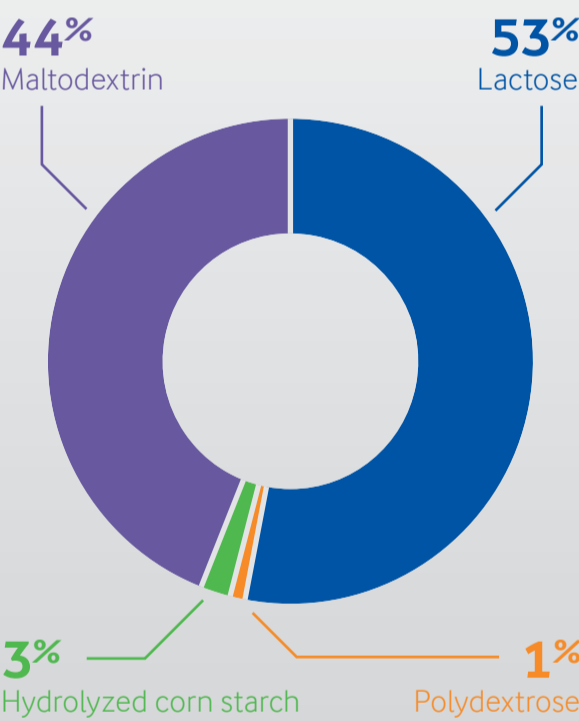


Lactose for allergy management

Allergies, especially with food, are becoming increasingly common around the world. **2-3%** of infants suffer from cow's milk allergy (CMA) and up to **20%** of children suffer from atopic dermatitis (also known as eczema).

- Intact milk proteins should be avoided in infant formulas for cows milk allergy, or kept low in hypoallergenic (HA) infant formulas.
- Lactose is present in human milk and is therefore the natural carbohydrate for infants. However, maltodextrin is commonly used in hypoallergenic infant formulas, despite the lack of scientific support¹.

Split of carbohydrate sources in global infant nutrition product launches with allergy positioning between 2013 and 2018²

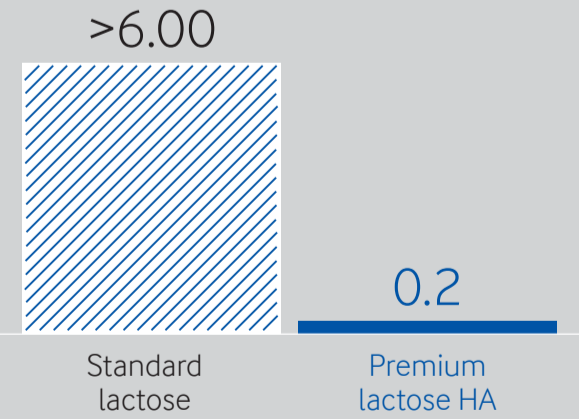


Our premium lactose for your hypoallergenic formulas

Premium lactose HA

- ✓ Low intact/residual protein level
- ✓ Meets quality requirements for dry blend infant formula
- ✓ Economic alternative to pharma-grade lactose

Intact beta-lactoglobulin content based on ELISA response (PPM)³



| | Price feasibility | Nutritionally suitable for IF | Quality designed for IF |
|--------------------|-------------------|-------------------------------|-------------------------|
| Maltodextrin | ✓ | ○ | ○ |
| Pharma-lactose | ○ | ✓ | ○ |
| Premium lactose HA | ✓ | ✓ | ✓ |

Your trusted partner for premium lactose HA

If food safety, powder quality and security of supply are your top priorities for lactose for allergy management, Arla Foods Ingredients is the right partner for you.



Food safety

- Production takes place in buildings fully dedicated to lactose production, with no risk of cross protein contamination.
- We produce according to the strictest food lactose standards, including dry blend infant formula requirements.



Product quality

- Low intact/residual protein level
- Free-flowing powder with uniform properties
- Fine and homogeneous particle size distribution



Reliable supplier

- State of the art factory with a total lactose production capacity of 54,000 metric tons

Why choose Arla Foods Ingredients?



A world leader in natural whey solutions

- A world leading producer of WPC, WPI, whey protein hydrolysate, whey protein fractions and lactose
- Producing whey protein since 1980



R&D in our DNA

- +15% of our employees in Denmark work in R&D
- Collaboration with top universities worldwide
- Clinical and scientific documentation
- Application centers in two continents



Superior quality by design

- Premium quality & traceable raw material
- Kosher & Halal certification
- Newly-built hydrolysate and lactose factories with the highest quality standards



Your trusted business partner

- Application support
- Business development support
- In-depth nutrition research and formulation support



Arla Foods Ingredients is a global leader in natural whey ingredients for products in a range of categories – from infant, clinical, sports, health nutrition to bakery, beverages, dairy and ice cream.

¹ Heine et al. 2017. World Allergy Organization Journal 10:41

² Innova market research 2019

³ R-Biopharm Ridascreen fast beta-lactoglobulin R4912

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Regulatory bodies around the world have differing parameters regarding product claims. In developing claims and statements for a food, beverage or supplement product label, manufacturers should seek guidance to assure compliance with the appropriate regulatory authority.

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For more information please visit www.arlafoodsingredients.com or contact us at nutrition@arlafoods.com

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