

# PACK MORE PROTEIN INTO ULTRAFILTERED SKYR

## THE BIG THREE CHALLENGES

- 1 Growing demand for protein
- 2 Excessive viscosity in processing
- 3 Need for brand differentiation



**Arla Foods Ingredients**  
Discovering the wonders of whey 

### Whey protein makes skyr stand out with 27g of protein in one small serving

Icelandic skyr looks like the next big thing after Greek yoghurt – and a great vehicle for meeting consumer demand for high-protein dairy snacks. Over the last few years, new product launches have doubled several times over. Traditional, natural and wholesome, skyr is capturing the attention of consumers all over the world.

But what if you could make even more of an impact by raising skyr's standard 10% protein to an even higher level without raising viscosity and slowing production?

At Arla Foods Ingredients, we've selected some Nutrilac® whey proteins that can do just that, taking protein up to 18% at no expense to efficiency on an ultrafiltration line. We call it Super Skyr, a creamy fermented snack that packs 27g of protein into a small 150g serving.

Delicious on-the-go nutrition is a consumer favourite during a busy day at work or after a hard workout. Our Super Skyr concept is your opportunity to stand out and meet the demand for cool goodness from the north.

# WHAT'S IN IT FOR YOU?

YOUR BUSINESS	YOUR PRODUCT	OUR INGREDIENT
<p>Meet consumer demand for high-protein dairy products</p> <p>Brand differentiation</p> <p>Increased sales</p>	<p>High protein</p> <p>Creamy texture</p> <p>Spoonable viscosity</p>	Nutrillac®

## EASY PROCESSING AT 18% PROTEIN

Excessive viscosity is a key processing challenge when adding extra protein to skyr. Results from our application trials (figure 1) show that, beyond 14% protein, a standard skyr recipe becomes too viscous to process on an ultrafiltration line. Using Nutrillac® in our Super Skyr concept, processing is smooth and easy at a protein content up to 18%.

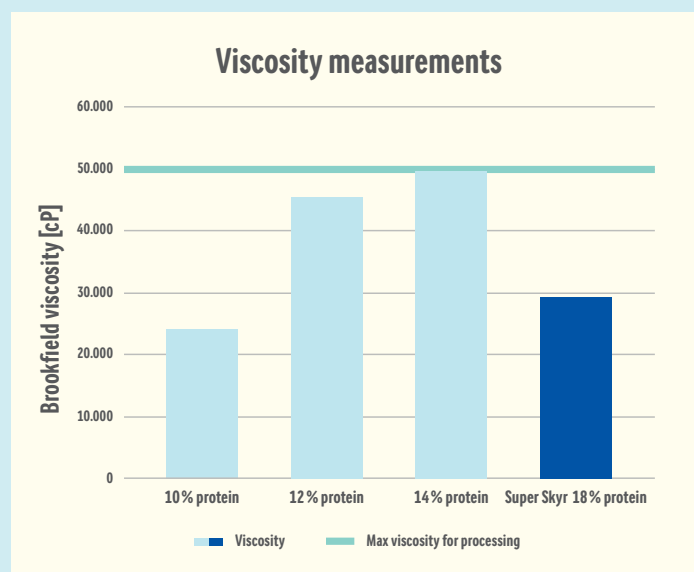


Figure 1. Comparison of skyr recipes produced on an ultrafiltration line with varying levels of protein

## IMPROVED SENSORY QUALITY

In standard recipes, the sensory quality of skyr comes under pressure when extra protein is added. As our sensory evaluation shows (figure 2), spoon viscosity, mouthfeel and shininess are compromised when the protein level is increased from 10% to 14%. The opposite is true in the 18% protein Super Skyr with Nutrillac®. Here, spoon viscosity and shininess are improved and dryness in the mouth reduced, contributing to a creamier experience.

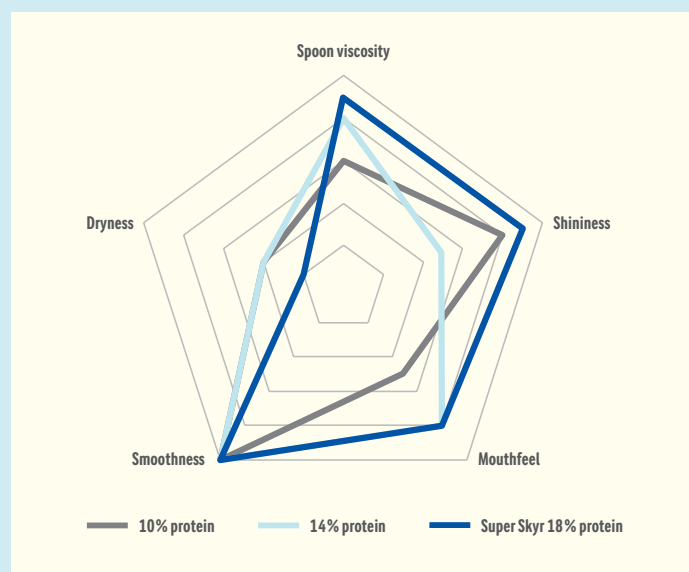


Figure 2. Sensory comparison of a standard skyr recipe with 10% or 14% protein and Super Skyr with 18% protein, including Nutrillac®

## ASK US FOR: samples, recipes, application support

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