# Optimise dairy solids with ERMEAT

### The Market

Whey permeate is a fast moving ingredient within dairy. Simply because it is the most cost effective dairy solid on the market, capable of replacing sweet whey powder, lactose and skimmed milk powder. Whey permeate is even more price attractive than lactose.





### Benefits of our whey permeate

Beats other bulking agents on quality and taste. The balanced mineral profile of our whey permeate provides a sweet and milky taste in your product. The excellent free flowing powder properties facilitates



### **Easy implementation**

- 1:1 replacement of dairy solids
- No process change
- Excellent powder properties



### Pleasant taste

Sweet and milky flavour



- Min 85% lactose
- Low and stable ash content
  - High microbiological demands







## Why choose Arla Foods Ingredients?



### **R&D in our DNA**



### **Superior quality**



### Your trusted business partner



### Security of supply



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

