

Functional milk proteins to create healthy food products with indulgence beyond compare!



Nowadays consumers are looking for natural, healthier and simple food products. Milk proteins alternatives are growing but they need a lot of ingredients and additives to bring taste and texture.

How can you get all the functions of perfect taste and texture without additives?

Come back to genuineness with milk proteins: simple, clear and familiar ingredients – only dairy ingredients – **only the best of milk**.

Our unique milk proteins are the secret to create food products combining:

- **Healthy:** complete protein to provide high protein content and very low fat
- **Indulgent:** unmatched natural milky taste
- **Clean-label:** without additives: stabilizers, emulsifiers

Milk Proteins for healthy and indulgent fresh dairy products

Our milk proteins enable to develop fresh dairy products for consumers willing to keep a healthy lifestyle without compromise on taste and indulgence. Discover our High protein drinking yogurt for immune health: "**Shield potion boutique**" and our clean label skyr-style mousse "**SkyrScraper**".

Milk Proteins for clean label processed cheese

In processed cheese, food additives such as E numbers are commonly used.

Emulsifying salts are particularly used in processed cheeses industry for their functionalities. Ingridia has developed unique milk proteins that replaces emulsifying salts while keeping functionalities and natural milky taste.

We will present a plate of processed cheese with natural dairy ingredients without additives: "**Cheesy place**" with Pizza, cream and bloc processed cheese.

Please visit our booth **4.C101** at FIE PARIS, December 6-8 to learn more about our milk proteins for healthy and indulgent product. Taste our delicious "**SkyrScraper**", our "**Shield potion boutique**" and our "**Cheesy place**"!

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