

Milk proteins for optimized recipes with enhanced functionalities



Ingredia has developed an **optimized recipe of processed pizza cheese** with our high added value milk protein Promilk® Chiz B 87. It is an alternative to rennet casein and emulsifying salts traditionally used, simplifying your supply with **1 ingredient less**. There is no compromise on functionalities with nice stretching, melting and shredding and even the sensory properties of the processed pizza cheese are enhanced with a **superior milky taste and color**.

Know more about a **new revolutionary way to produce Cream Cheese**. Only in one step! Your process is simplified with time and cost saving compared to the standard 2 steps process. Our unique functional protein Promilk® B Max maximizes the texture and brings perfect texture: **smooth and highly spreadable** to the cream cheese with a quicker process. It enables also a **clean label** recipe with only 3 dairy ingredients.

To learn more about our milk proteins,
stop by our booth **#B8-25** at Gulfood Manufacturing Dubai, November 7-9
Taste our delightful processed **pizza cheese, cream cheese** and **high protein low in fat yogurt!**



Press contact:

Véronique Lhommet, Product manager / v.lhommet@ingredia.com
Séverine Lemoine, Communication manager / s.lemoine@ingredia.com