
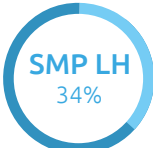





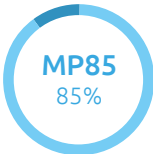




Solutions to your challenge



|                            | Ingredient         | Product description   | Application   | Characteristics  |
|----------------------------|--------------------|---|---|--|
| <p><b>SMP LOW HEAT</b></p> | <p>Milk powder</p> | <p>SMP LH is milk powder obtained by removing water from pasteurized skimmed milk. WPN1: <math>\geq 6.0</math> mg/g = Low heat (LH).</p> <p>In addition to its low bacterial content, it has excellent solubility and a very good dairy taste, which allows for its use in a wide range of food products.</p> |  | <p>SMP Low Heat</p>  <p><b>SMP LH</b><br/>34%</p> <p>Total protein / DM</p> |
| <p><b>MPP</b></p>          | <p>Permeate</p>    | <p>MPP is a non-caking, spray-dried, milk permeate powder obtained through ultrafiltration of high quality milk.</p> <p>It has a mild taste and excellent solubility. It maintains its stability and fluidity during storage.</p>   |  | <p>MPP Non-caking</p>  <p><b>MPP</b><br/>&gt;80%</p> <p>Lactose</p>         |



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|----------------------------|---------------------------------|--|---|--|
| <p><b>InLeit MP85</b></p>  | <p>Milk Protein Concentrate</p> | <p>InLeit MP85 is a spray-dried milk protein powder concentrate, obtained by membrane filtration of skimmed milk. Provides excellent texturing properties, with a very mild taste profile and great heat stability.</p>  |  | <p><b>InLeit MP85</b></p>  <p><b>MP85</b><br/>85%</p> <p>Total protein / DM</p>   |
| <p><b>InLeit MPI90</b></p> | <p>Milk Protein Isolate</p>     | <p>InLeit MPI90 is a spray-dried milk protein isolate powder obtained by membrane filtration of skimmed milk.</p> <p>Contains a minimum of 90% protein in dry matter as well as less lactose and minerals, which makes it perfect for the formulation of food supplements.</p> |  | <p><b>InLeit MPI90</b></p>  <p><b>MPI90</b><br/>90%</p> <p>Total protein / DM</p> |



Ingredient

Product description

Application

Characteristics

**InLeit MC85**

Micellar Casein Concentrate

InLeit MC85 is a micellar casein powder concentrate, obtained by microfiltration of skimmed milk. In addition to its low bacterial content, it has a mild taste and improves the viscosity and texture of products. Thanks to its high heat stability, it can be used in products with high heat treatment.



Functional Micellar Casein



Micellar casein / Protein on DM

**InLeit MCI90**

Micellar Casein Isolate

InLeit MCI90 is a low spore micellar casein isolate powder obtained by microfiltration of skimmed milk. It contains a minimum of 90% protein. It contains less lactose, which makes it ideal for the formulation of food supplements.



InLeit MCI90



Micellar casein / Protein on DM



Ingredient

Product description

Application

Characteristics

## InLeit NatWPI90

Native Whey Protein Isolate

InLeit NatWPI90 is a native whey protein isolate, obtained by membrane filtration of skimmed milk. In addition to its low bacterial content, it has excellent nutritional values from its amino acid profile.

Its functional properties include gelling as well as its foaming capacity, which are important for the production of numerous food and beverage products.



InLeit NatWPI90



Protein on DM



Ingredient

Product description

Application

Characteristics

### LeitUp M85B

Micellar Casein

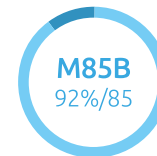
LeitUp M85B is a functional micellar casein concentrate powder, obtained by microfiltration of skimmed milk.

It retains the full dairy flavor, has high hydration properties and low buffering capacity.

Thanks to LeitUp Micellar you will achieve the desired texture in a wide variety of food products.



Functional  
Micellar Casein



Micellar casein /  
Protein on DM



# Application Solutions

# Traditional cheese

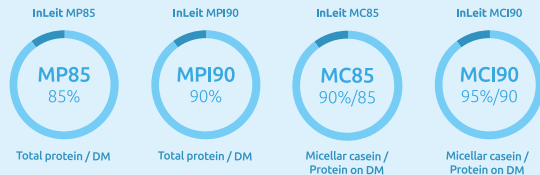
## Milk Standardization in Cheese Production

Standardization of cheese milk composition usually requires the addition of protein or removal of fat to obtain target fat / protein ratios.

## Why choose InLeit protein?

- Protein standardization of cheese milk can guarantee a stable cheese yield throughout the year.
- InLeit protein maximizes the economic return from the milk components.
- InLeit protein improves the production capacity in cheese factories.
- InLeit protein reduces fixed and variable costs: energy, manpower and warehouse costs.

## Which InLeit Proteins are suitable for traditional cheese?





# Fresh dairy products

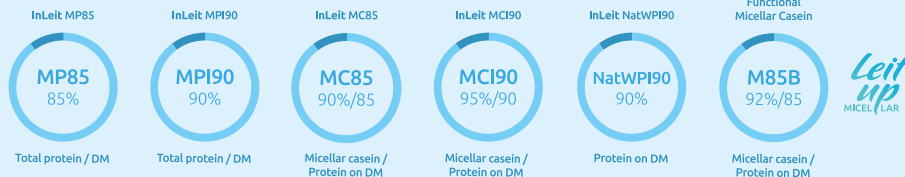
## Market Trends

- Healthy fresh dairy products rich in milk proteins, low in sugar & fat.
- High protein contents.
- Spoonable yogurt with low or 0% fat, "Greek style" creaminess.
- Improved textures.
- No syneresis in final products.

## Why choose InLeit protein?

- The right balance between casein/why ratio and milk minerals components allows for viscosity reduction.
- Native whey proteins have high jellification properties.
- Improves final product taste.
- Balanced combination of micellar casein with native whey has the potential to solve classical syneresis problems.

## Which InLeit Proteins are suitable for fresh dairy products?



# Processed cheese

## Applications

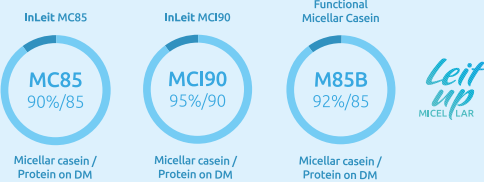
- **Spreadable**
- **Square**
- **Sliced**

## Why choose InLeit protein?

- The biggest cost in production of processed cheese is the young cheese that provides unproteolysed casein, also known as intact casein or functional protein.
- The functionality varies largely due to proteolysis process during maturation.
- Functionality of the protein in the raw materials determines the outcome of processed cheese manufacturing, thus using InLeit Protein standardize the functionality of the cheese.



## Which InLeit Proteins are suitable for processed cheese?



# Innovative cheese production

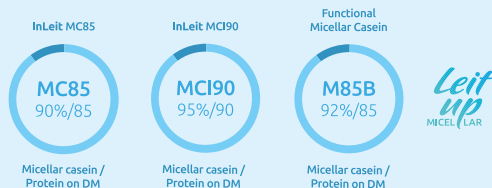
## Applications

→ **White cheese, Cream cheese, Soft cheese, Semi-hard cheese**

## Why choose InLeit protein?

- To obtain 100% clean label dairy products.
- Easy storage of raw materials: Milk protein powder, dairy fat etc.
- Simplified production method: No milk standardization, no curd cutting, no draining, no pressing steps, and no whey separation.
- High quality finished products that have consistent fat content within dry cheese matter.
- Cost effective: Less investment and operational costs compared to traditional cheese processes.
- Taste and structure close to traditional cheese, thanks to its natural acidification and maturation.
- Better product shelf life.

## Which InLeit Proteins are suitable for cheese production?



# Baking

## Applications

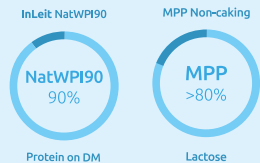
- **Bakery: White Egg replacement**
- **Pastry : Glazing agent**
- **Biscuits**

## Why choose InLeit protein?

- InLeit Native Whey proteins can replace the egg albumin in production of cakes, donuts, muffins, etc.
- Cost saving potential when egg based product prices are high.
- Easy storage and increased food security on industrial lines.
- Great milky taste thanks to InLeit whey proteins.



## Which InLeit Proteins are suitable for baking?



# Health and sport nutrition

## Sport nutrition

→ **RTD UHT, HyperPro Bar, HyperPro-Pudding, HyperPro-Cakes, Protein Gels.**

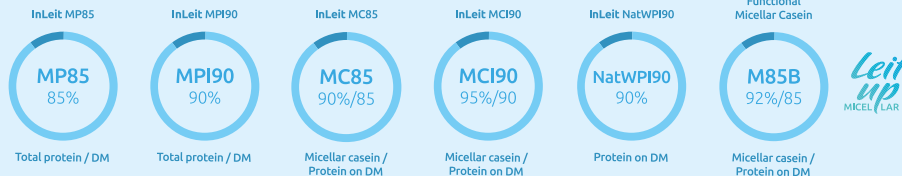
## Health nutrition

→ **Infant Nutrition, Clinical, Dietary Supplements**

## Why choose InLeit protein?

- Great milky taste, high heat stability, low lactose and mineral content.
- Native Whey Proteins improve muscle synthesis and repair as well as muscle mass maintenance.
- High-concentrated Native Micellar Casein, rich in "slow" proteins, perfect for muscle mass maintenance during recovery.
- Excellent post workout absorption.
- InLeit Native Whey Proteins increase satiety and, therefore, improve weight control.
- InLeit Proteins are appropriate for special medical purposes like malnutrition.

## Which InLeit proteins are suitable for health and sport nutrition?





Solutions to your challenge