



Nutrition and functionalities thanks to our dairy ingredients



In Middle East, high-protein dairy products market; like yogurts, is booming, supported by active consumers who are increasingly concerned about their health and their diet. In the same way, consumers recognise the inherent nutritional attributes of cheese, namely calcium and protein. That's why Ingredia, at the heart of dairy protein expertise, has developed new concepts meeting middle east consumers' requirements.

Ingredia has developed an **optimized recipe of** drinking yogurts with our high added value milk protein **Promilk® 600 A**. Manufactured thanks to a specific process and developed for the production of fresh dairy products. It is particularly adapted to the formulation of unctuous yogurts as a creaminess booster to bring creamy texture as fat replacer.

Know more about a **new 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 outstanding milk proteins,
stop by our **booth #R-J52 French pavilion with Business France**
at Gulfood Manufacturing Dubai, November 5 - 7



**GULFOOD
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