

Functional milk proteins for simplified production of your cheeses

Discover a new and easier way to produce **labneh and halloumi** thanks to our **unique milk proteins combined with the without whey separation technology**.

This process by Ingedia Dairy Expert is revolutionary providing a higher production of more quality cheese.

Optimized: the yield is 100%. For every 100 kg of mix, you get 100 kg of finished product. This is much more than with the traditional pressing method where the yield is only 10%! There is no step of whey production, no by-product to treat: it is a whey less process.

Simple: With a single standard flexible production line, you can adapt to local tastes and preferences.

Our high added value milk proteins Promilk® SH20 and Promilk® BMax meet the requirements of the without whey technology and allow to produce fresh labneh, stabilized labneh and halloumi.

Promilk® SH20 is a native micellar casein dedicated to the without whey separation technology. Thanks to its highly functional properties, it is the perfect ingredient to a simplified and fast production of fresh labneh and halloumi. You obtain **a fresh labneh with a milky taste, a shiny and smooth texture, easy to spread or a halloumi with squeaky sound and perfect to grill**.

Promilk® BMax is a functional milk protein with high texturing capacity. Used in the second step after the first step with Promilk® SH20, it allows the production of **a stabilized labneh thick and shiny texture, creamy in mouth**.

Please visit our booth **B8-13** at Gulfood Manufacturing to learn more about this simple way to produce your cheeses and taste our delicious Labneh and Halloumi grilled on the booth!

Join us at Gulfood Manufacturing

November 8-10, 2022
World Trade Center Dubai
French pavillon
Ingedia Booth B8-13



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