

High value-added dairy ingredients! For taste while keeping health in mind!



Why Ingredia's dairy powders are the best solution in many applications?

As dairy alternatives attempt to take place in applications such as bakery, chocolates, and ice cream, they will often need other additives in order to get to a targeted functionality.

Nowadays, getting back to the basics with dairy ingredients is the ideal way to achieve the desired stability, texture, or even taste of finished products where dairy was historically already part of the recipe.

Therefore, Ingredia's ranges of high-quality milk powders will bring a milky taste with exceptional functionalities without overlooking health.

Indeed, milk is known for its organoleptic quality, as a healthy ingredient with natural functionalities.

To learn more about our dairy powders, stop by our booth **#4.C101** at FIE Paris, December 6-8 and have a try of our "**chocolait square**" and "**I see creamilk factory**" made with our dairy ingredients,

You'll be delighted by their taste.

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