



[IDI offers specialized dairy ingredients](#)

IDI Inc., Ohio-based U.S. subsidiary of Ingredia Group, is specialized in the manufacturing and development of functional and nutritional dairy ingredients for the worldwide food and nutritional industries.

IDI offers a wide range of MPC/MPI (milk protein concentrates and isolates), micellar casein, WPC/WPI (whey protein concentrates and isolates) and functional systems based on milk proteins, for a wide range of applications across many industries. This diverse range of functional ingredients and custom-tailored solutions brings many advantages to the food-processing industry.

Ice cream and frozen desserts is one of the most indulgent food categories, requiring high quality ingredients to bring a creamy and melt-in-the-mouth consistency. For IDI R&D teams, reducing costs is a challenge many manufacturers have been waiting for. Thanks to a highly functional solution to substitute more of the irregular and expensive skimmed milk powder in the recipe, customers who chose Procream ingredients experience average cost savings of more than 20%. The improved sensory quality of the product includes a typically softer and more spoonable texture.

In the ice cream industry, it is well known that ice crystal size plays a critical role in determining the taste and texture in ice cream. Recrystallisation and coarsening of ice lead to quality loss, resulting in sandy products. IDI teams has developed and tested at the Penn State University a new product enabling to replace SMP without compromising on taste and texture: Procream 151 FD is specifically adapted to the frozen dessert market whereas Procream 0.20 C enables to replace SMP in the ice cream standard of identity.

IDI Inc.

www.idi-ingredients.com