

PROMILK® 600 A Improves Dairy Creamy Texture

IDI developed new products to answer to the actual nutritional trend which is to reduce the fat content in set and stirred yogurts while keeping a nice and pleasant creamy taste.

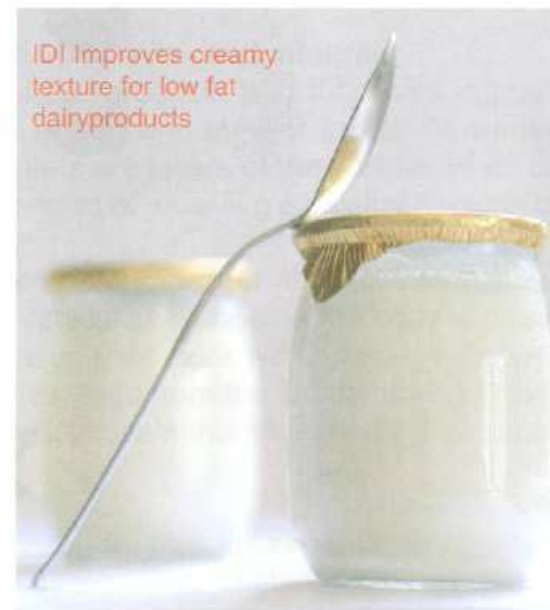
While fat reduction often leads to a loss of texture, a reduction of the creamy note and syneresis increase, using PROMILK® 600 A will avoid all these drawbacks and even improve the creamy note. PROMILK® 600 A is a milk protein manufactured with a specific process which brings its unique functional properties: texture improvement, emulsifying properties, water retention, fat replacement, stability to heat treatments. Thanks to its numerous proper-

ties and benefits, PROMILK® 600 A can be used in **dairy products such as yogurts, desserts and creams.**

Another solution for manufacturers is to use gelatine or hydrocolloids to improve the creaminess and texture in low-fat products.

PROMILK® 800 YB can replace these ingredients by bringing covering effect, creaminess, texture and water binding. It answers to the healthy and clean-label trend with the production of 100% dairy low-fat yogurts without any additives.

PROMILK® 800 YB is a highly functional dairy ingredient, also used to boost yo-



gurts functionalities: 0.3% PROMILK® 800 YB will replace 4% of Skimmed Milk Powder in yogurts, keeping a good yogurt texture while reducing recipe costs. ■

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