



Dairy Proteins

Milk Powders

Fresh, wholesome milk from over 2,400 Land O'Lakes dairy farmer members provides the source for the finest-quality milk powder in the industry. Careful controls throughout the process ensure that our bulk milk powders remain fresh-tasting, safe and consistent. Our dairy powders meet rigorous quality standards established by the American Dairy Products Institute.

Nonfat Dry Milk/Skim Milk Powder

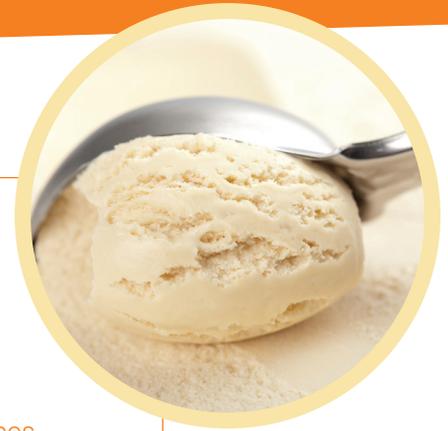
Milk is a complex dairy product consisting of fats, proteins, minerals, vitamins, enzymes, carbohydrates and water. Milk isn't just a highly nutritious food. It's also a functional ingredient. Milk powders contribute nutritionally, functionally and economically to a variety of food formulations including bakery, confectionery, dairy, nutritional beverages and prepared foods.

Typical Application

- For bakery, confectionery, dairy, sauces and soups as:
 - An economical source of nonfat dairy solids
 - A source of functional dairy solids
- High-heat nonfat dry milk and skim milk powder helps achieve good loaf volume in breads
- Low-heat nonfat dry milk and skim milk powder optimizes sensory properties in dairy foods and beverages
- A partial replacement for whey protein concentrate, providing similar concentrations of lactose but different types of protein and minerals/ash
- An easily transported and stored dairy ingredient

Applications

- Confectionery
- Ice Cream
- Beverages
- Bakery
- Dairy-based Sauces
- Nutrition Bars



Dry Whole Milk Powder

Dry whole milk/whole milk powder is obtained by removing water from pasteurized, homogenized whole milk. The major components in milk powder (proteins, lactose and milkfat), as well as the processing method (high to low heat), determines the way milk powders perform and their suitability for various applications.

Typical Application

- For bakery, confectionery, dairy, prepared mixes, sauces and soups as:
- An economical source of dairy solids, including milkfat
 - A convenient form of nutritious milk that doesn't require refrigeration and is easily reconstituted
 - An easily transported and stored dairy ingredient

Dry Buttermilk Powder

Buttermilk powder (dry buttermilk) is obtained by removing water from liquid buttermilk that results from churning cream into butter and is pasteurized prior to condensing.

Typical Application

- For bakery, confectionery, dairy, sauces and soups as:
- An economical source of dairy solids, including milkfat
 - A convenient form of buttermilk that doesn't require refrigeration and is easily reconstituted
 - An easily transported and stored dairy ingredient

Whey

Whey products are known for their excellent nutritional value and a wide range of functional properties. From flavor and texture improvement to increased yield, whey dairy products offer numerous functional benefits to food and beverage formulators.

Typical Application

For dairy, bakery, snack, confectionery and other food products as:

- An economical source of dairy solids
- A means to enhance color development during high-temperature cooking and baking

Choose from our many flavor options, or let us help you develop custom formulations to achieve your specific taste, color and performance characteristics.

DAIRY PROTEINS	
Nonfat Milk Powder	Derived from pasteurized skim milk for use in Low-, Medium- or High-heat applications.
Skim Milk Powder	Derived from pasteurized skim milk, compliant with CODEX Alimentaris and containing a minimum of 34% milk protein as solids not fat, for use in Low- or Medium-heat applications.
Whole Milk Powder	Derived from pasteurized, homogenized whole milk for use in Low- or High-heat applications and available with either 26% or 28.5% fat content by weight.
Buttermilk Powder	Powder created by removing the water from liquid buttermilk derived from churning cream into butter and pasteurized prior to condensing.
Sweet Whey Powder	Created by drying fresh whey, a co-product of the cheese making process, and pasteurizing without adding any additional preservatives.

*Ask us about Kosher and Halal options

Contact us today to learn more about your Land O'Lakes Ingredients development team and how they can help you through the many stages of new product development and reformulation. **800-328-1322**

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