

High-protein dessert

Utilising your acid whey

Positioning

Focus on sustainability and maximum utilization of raw material is on the high way. By using Nutrilac® FO-7875 in combination with Nutrilac® QU-7660 it is possible to produce a delicious high protein dessert based on your acid whey contributing to the protein content.

By using acid whey as the liquid phase in dairy recipes enable you to make maximum use of your raw materials – eliminating side streams and improving your business in a sustainable way.

Advantages of Nutrilac® in acid whey dessert

- Low pH and heat tolerate protein
- Smooth and stable product
- Upcycle your acid whey to value

Key benefits of Nutrilac®

- Delicious and tasteful product
- Protein rich dessert
- Sustainable choice



High-protein dessert based on acid whey



Recipe

Nutrilac® FO-7875	7.00%
Nutrilac® QU-7660	3.00%
Liquid acid whey	72.53%
Cream, 38% fat	5.30%
Sugar	9.00%
Starch	3.00%
Gums	0.14%
Flavour, pineapple-coconut	0.02%
Colour	0.01%

Nutritive values (calculated)

Energy per 100 g	482 kJ/114 kcal
Protein	8.0%
Carbohydrates	14.8%
Fat	2.5%
Total solids	27.6%



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Process

