

The perfect texture in your food product



The **perfect texture in food products** is crucial for food companies. Texture plays a major role in the **sensory experience of food**.

Discover **our secret ingredient** for a perfect texture: Promilk® B Max!

Thanks to its unique functionalities: high **water binding and texturizing capacities**, Promilk® B Max is an innovative functional protein that **maximizes** and boosts the texture of your food finished product. With this dairy natural ingredient, you can obtain different types of textures and bring a good stability to your product.

Its outstanding texturizing power reveals itself in **airy foaming texture** to **spreadable or firm texture**. We will present a foaming texture with a clean label **skyr mousse** with all the skyr health benefits (protein-rich, fat-free) while bringing a unique **delicate and airy mousse texture**!

Ingredia has also developed another application with Promilk® B Max: a **new revolutionary way to produce Cream Cheese**. Only in one step! Your process is simplified with time and cost saving compared to the standard 2 steps process and the texture is **smooth and highly spreadable**.

Thus Promilk® B Max offers a unique solution 100 % dairy to achieve the **perfect texture** of your food dairy products meeting consumer expectations for perfect mouthfeel and **natural, additive-free products fully clean label**.

To learn more about our innovative protein,
stop by our booth **# 3.1 D84** at FIE, November 28-30
Test a unique sensory experience with our **skyr-style mousse**!

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