



## Functional blends for fermented dairy products

**ACILAC®**



*Creating Values.*

The functional blends in the **ACILAC®** range are synergetic systems of highly functional single ingredients based on natural milk proteins, hydrocolloids and/or starches for the industrial production of fermented dairy products.

- Low dosage from 0.5% to 3.5%
- Texture improvement
- High gelling
- Prevention of syneresis
- Creamy mouthfeel
- Clean flavour profile
- Fat replacement
- Protecting protein structures



Blends.  
Solutions.  
Partnership.

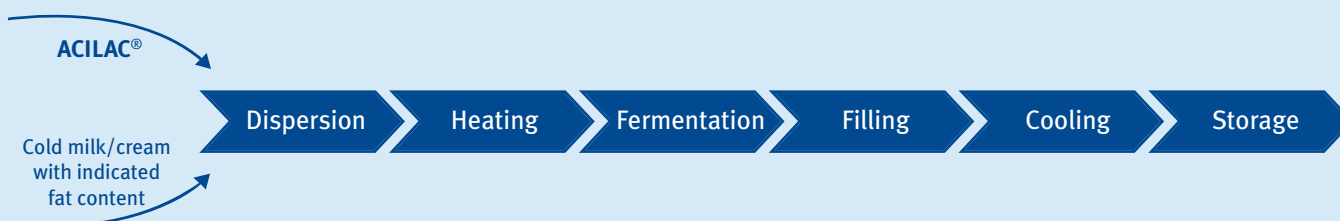
## ACILAC® application overview

	MILK PROTEINS	MILK PROTEINS & HYDROCOLLOIDS		HYDROCOLLOIDS
		without gelatin	with gelatin	
Drinking yoghurt	●	○	○	○
Set yoghurt	●	●	●	●
Stirred yoghurt	●	●	●	●
Greek-style yoghurt	●	○		○
Yoghurt mousse			●	○
Yoghurt dessert			○	●
Direct quark	●	○	●	○
Quark dessert			○	●
Sour cream	●	○	●	●
Cream cheese	●	○	○	
Cream spread	○	○	○	●
Mascarpone	●	○	○	
Labneh	●	○	○	

● Solution available

○ Tailor-made solution on request

## Simplified processing with ACILAC® functional blend solutions



Feel invited to contact us and we will provide you with the best functional blend solution.

