

# VersiLac<sup>®</sup> LM7

## LOW MINERAL WHEY PERMEATE POWDER

Designed as a replacement for demineralized whey, VersiLac LM7 is a **mild, clean** dairy flavor with **reduced mineral content** for a balanced sweet and savory profile. Ideal for applications requiring a lower mineral load without sacrificing taste or functionality.

### DISCOVER THE VERSILAC<sup>®</sup> ADVANTAGE

VersiLac LM7 is ideally suited for use in the following applications:

- Bakery Blends
- Baked Goods
- Drink Mixes
- Confectionary/Coatings/Fillings
- Dairy Foods
- Dips
- Ice Cream
- Prepared Foods
- Salad Dressings
- Snack Seasonings
- Soups
- Sauces
- Tableting



Superior Flow



High Solubility



Non-Hygroscopic



Flavor Enhancer



Cost-Effective



Functional Benefits



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### PROCESS BENEFITS

- Higher total solids
- Fewer Dark Particles
- Free flowing powder
- Naturally agglomerated
- Highly soluble
- Dispersible
- No additives
- Low moisture for extended shelf life
- Consistent quality with proper crystallization

### FLEXIBLE LABELING

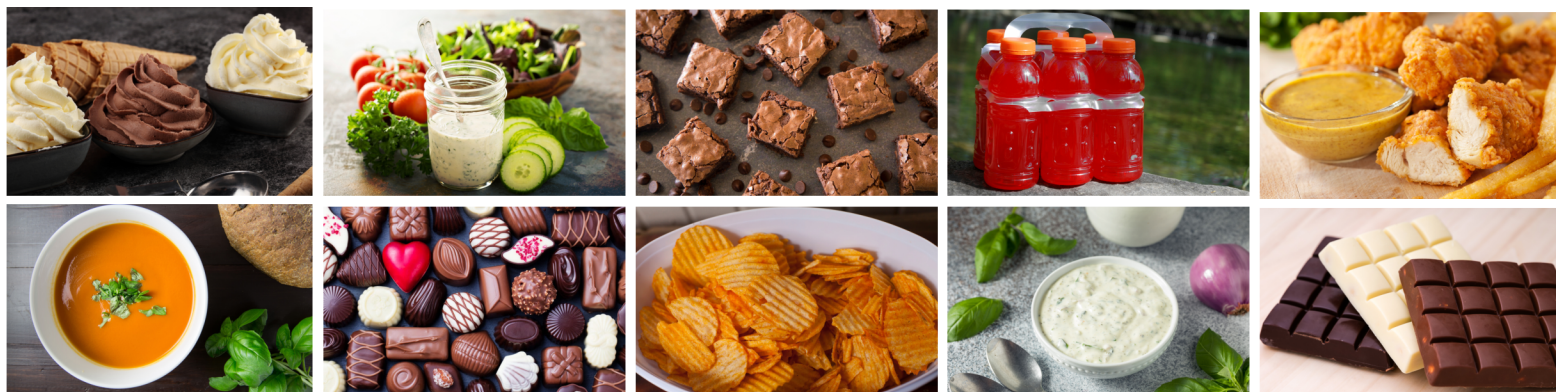
- Dairy Product Solids
- Modified Whey
- Reduced Protein Whey
- Whey Solids

### CERTIFICATIONS

- Kosher
- Halal
- GMO Free
- Gluten Free
- SQF

### PRODUCT INFORMATION

- Packaging: 55.1 lb (25 kg) heat-sealed, multi-wall kraft paper page with polyethylene bag liner
- Storage: temperatures below 25°C, relative humidity below 65%, and odor free environment
- Shelf Life: 12 months from date of manufacture



Contact us today to discuss how Proliant Dairy can provide innovative solutions for your food formulations.