

Proliant

DAIRY INGREDIENTS

THE GLOBAL LEADER OF WHEY PERMEATE

Bakery | Confectionery | Dairy | Beverages | Prepared Foods



At Proliant Dairy Ingredients, we provide innovative solutions and unparalleled service.

Our Facilities

We operate two advanced manufacturing facilities dedicated to producing premium whey permeate powder with state-of-the-art technology, ensuring unmatched quality and consistency.

Our \$10M LGI Advancement Building (LAB), located in Iowa, features eight R&D labs, two pilot plants, a test kitchen, and 40 scientists, providing cutting-edge resources and innovation for customer success.

What We Do

Proliant specializes in the manufacturing, commercialization, and application development of whey permeate (deproteinized whey). Our products are crafted to optimize food formulations, offering functionality and cost efficiency to our customers.



Collaborate With Us

We invite you to visit our state-of-the-art kitchen, where we can work together on custom formulations tailored to your specific needs. Whether you're developing a new product or enhancing an existing one, our research and development team is ready to help you achieve the perfect solution.



A note from Melissa Oborny, President & CEO

At Proliant Dairy Ingredients, our passion lies in creating exceptional dairy ingredients that help our partners succeed. With over 30 years of experience, we're more than just a supplier—we're a dedicated team, working side by side with our customers every step of the way. From developing new recipes and formulations to finding innovative solutions, we're committed to continuous improvement, unmatched quality, and collaborative leadership. Together, we turn ideas into success and drive progress forward.



Your Partner in Success.

THE VERSILAC® ADVANTAGE

VersiLac® is a versatile dairy solution made from whey permeate, designed to replace whey powder, lactose, or nonfat dry milk in various food formulations.

VersiLac® LMS: Lowest mineral content with a naturally sweet, neutral flavor, ideal for maintaining taste and functionality in delicate applications.

VersiLac® LM7: Balanced sweet-savory profile with reduced minerals, perfect for replacing demineralized whey without compromising performance.



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

APPLICATIONS



BAKERY

Bread | Brownies | Cake | Cookies
Crackers | Muffins | Pancakes

Improves browning, extends shelf life, and reduces sugar and sodium content, all while contributing to a rich, balanced flavor profile.



BEVERAGES

Chocolate Mix | Chilled Cafe
Hot Cocoa | Dairy Minerals

Enhances sweetness, provides minerals, and optimizes mouthfeel, making it an ideal ingredient for cost-effective drinks.



CONFECTIONERY

Bakery Cream & Filling | Frosting | Candy
Caramels | Hazelnut Spread

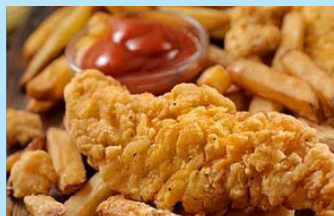
Improves sweetness, contributes to browning and caramelization, and reduces production costs without compromising quality or flavor.



DAIRY

Ice Cream | Cheese | Cream Cheese
Flan | Puddings | Yogurts

Enhances texture, improves flavor profiles, and reduces costs while providing a clean, natural source of lactose and minerals.



PREPARED FOODS

Chips | Dip | Hot Dog | Salad Dressing
Sauces | Sausage | Soup | Gravy

Adds flavor depth, improves solubility, and enhances the texture, while also reducing sodium and sugar content for a healthier, more balanced product.



BLENDS

Customized Mineral Profile | Reduce Costs
Improve Functionality | Flavor Adjustment

A mixture of whey permeate with other ingredients to optimize functionality, flavor, and cost-effectiveness for food or beverage formulations.

There are thousands of applications for whey permeate. Our Research & Development team will be glad to collaborate on custom formulations.

Optimize formulas with superior functionality & value.

SUSTAINABILITY WITH PROLIANT DAIRY

At Proliant Dairy Ingredients, sustainability is at the core of our operations. We are committed to producing high-quality whey permeate powder while minimizing environmental impact.



Waste Reduction

Whey permeate is a byproduct of cheese production. Utilizing it helps reduce waste by turning what would otherwise be discarded into a valuable resource.



Nutrient Recycling

It contains lactose, vitamins, and minerals, which can be used in food products. This recycling of nutrients supports a circular economy.



Lower Environmental Impact

By using whey permeate in food products, the overall environmental footprint of dairy production can be reduced.

Your Partner in Sustainability

By choosing Proliant Dairy Ingredients, you're not just selecting a premium product—you're aligning with a partner committed to sustainable practices and a healthier planet. Together, we can create innovative solutions that benefit your business and the environment.



Proliant Dairy Ingredients is a proud member of the US Dairy Stewardship Commitment

Proliant Dairy Ingredient is one of six independent companies owned by The Lauridsen Group, a privately held company located in Ankeny, Iowa USA. Learn more at www.lauridsengroup.com.



www.proliantdairy.com