



# **CRINOLAC DPS**

## **DAIRY PRODUCT SOLIDS**

Crinolac® DPS is obtained by removing a portion of the protein from sweet dairy whey through ultrafiltration processing. The powder form is obtained through the spray drying process. Deproteinized Whey Powder has a composition of 2% protein (min), 80% lactose (min), 5% moisture (max) and 10.2% (max) ash. DPS procures advantages to many food characteristics such as:

- Promote browning
- Enhance flavor
- Improve moisture retention
- Lower sodium levels
- Cost reduction

Agropur's Crinolac® DPS is formulated to be used in a wide range of food applications such as bakery products, beverages, dry mixes, snack foods and confections. DPS is a versatile ingredient for the baking industry because of its ability to replace other carbohydrates and eliminate added salt in a product. The high concentration of lactose provides beneficial effects by contributing to a moist crumb texture, improving flavor, texture and color appearance. In addition, the high quality Crinolac® DPS also acts as a flavour enhancer similar to salt, but without the high sodium which is a positive factor for the nutrition label. Finally, it provides a cost-effective source of dairy minerals such as calcium and phosphorus

Crinolac® DPS has:

- Ability to melt and re-crystallize.
- Flavor Potentiators
- Versatility in flavor spectrum applications – successful in sweet, zesty and even savory food products

A natural co-product of the production of whey protein concentrate and whey protein isolate, Crinolac® DPS provides cost-optimized functionality to a variety of food applications. Starting with our farm fresh Agropur dairy operations, our vertical integration guarantees not only pure product but a consistent and reliable supply.