

## VersiLac™

### Description:

VersiLac™ is a dairy product solid that can be used to replace dextrose, maltodextrin, HFCS/corn syrup solids, NFDM, or whey powder, lactose, and permeate. The dairy solids are obtained by removing some of the protein, minerals and lactose from whey. Separation is accomplished by ultrafiltration.

### Features/Benefits:

- Superior, Consistent Quality
- Natural Carbohydrate
- Adds the nutritional minerals of milk
- Allows for reduced sodium and sugar content in formulations
- Provides an economical source of dairy solids
- Contributes to Maillard reaction
- Agglomerated, dissolves easily & blends uniformly
- Kosher and Halal Approved

### Applications:

- Instant Beverages and Soups
- Chocolate Coatings
- Spice Blends, Flavorings and Seasonings
- Bakery Mixes
- Snacks
- Baked Goods
- Processed Meats
- Salad Dressing and Sauce Mixes
- Frozen Desserts
- Nutraceuticals



### Typical Composition:

Protein	3.6%
Lactose	86.5%
Fat	0.1%
Ash	8.2%
Moisture	1.6%
SPC (cfu/g)	< 10,000

### Physical Characteristics:

VersiLac™ is a spray-dried, cream colored powder, with a bland flavor profile. It is homogeneous, free-flowing and non-caking.

### Packaging:

55.1 lb. (25 kg) heat-sealed, multi-wall Kraft bag with an inner polyethylene bag liner and in 2204 lb. (1000 kg) fiber totes.

### Storage:

Rotation of stock is recommended. For maximum product stability, store in a cool, dry, clean environment in a closed package. Shelf life is 12 months from the date of manufacture.