Product Portfolio
Acid casein

Fresh whole milk is skimmed and pasteurized before undergoing an acidification at pH 4.6. This curd, insoluble in water, is then ground and dried in dryer. Acid Casein is a kind of milk product that is collected by separating, washing and drying the acid-precipitated coagulum of skimmed milk. It is a highly nutritional one used as coffee whiteners, processed cheese, infant formulas, etc. It contains low fat and cholesterol and that’s why frequently used in medical and nutritional applications.

Rennet casein 30/60/90 mesh

The rennet casein is a phosphorus-protein complex (micelles) resulting from the milk coagulation by the action of enzymes (chymosin and pepsin) contained in the calf’s abomasum. Rennet Casein is a high-quality milk protein product, produced by rennet precipitation of the casein from fresh pasteurized skimmed milk. It has a typical clean dairy flavor and is a high protein source. This product has high emulsification properties and delivers high yields. Rennet Casein Powder is primarily use in analogue cheese and processed cheese production.

Calcium caseinate

With vast knowledge, we provide calcium caseinate powder that is in high demand in the international market. It is a protein, widely used for neutralizing capsaicin that is an active ingredient of habaneros, jalapeños, peppers, and many other chilli peppers. Calcium caseinate powder finds its application as a supplement for athletes and body builders, as it provides sustained protein amount to the body. Synthesized from dehydrated skim milk, our calcium caseinate powder is natural and pure.

Sodium caseinate

Sodium caseinate, a superior quality milk protein that is extensively used for various pharmaceutical and food applications. Sodium caseinate powder finds its application where emulsifications and binding properties are important. They are hygienically packed under safe conditions by experience team. Long lasting shelf life and high nutritional value make dried sodium caseinate highly popular in the international market.
Potassium Caseinate

Potassium Caseinate is very soluble and possesses excellent emulsifying and water binding characteristics. Potassium Caseinate is recommended for use in food systems where the functional properties of sodium caseinate are desired, but without the sodium content. Potassium Caseinate is recommended for use in food systems where the functional properties of sodium caseinate are desired, but without the sodium content. The potassium intake by the potassium caseinate makes it a particularly interesting ingredient for its nutritional properties. Potassium is an essential mineral that ensures the proper functioning of cells, maintaining the ionic balance between the inside and outside of cells. Potassium is involved in the synthesis of proteins and carbohydrates. It ensures the proper transmission and distribution of nerve impulses. Potassium caseinates are used in clinical and infant nutrition. There is also a great interest for them in sport nutrition. Potassium can limit the onset of cramps and other muscle pains related to physical exertion.

Micellar casein concentrate

High-quality micellar casein concentrate MCC 8000 is an excellent ingredient to add to fresh products as it increases texture, mouthfeel and the creaminess of your products, and is favourable for the standardisation of protein content. Due to its neutral taste even with high dosages, it represents an excellent alternative to caseinates and other casein concentrates. With its special casein-to-whey protein ratio of 90:10, Micell MCC 8000 provides functional benefits especially for cheese production, as it can increase the cheese yield and is favourable for the standardisation of the protein content in cheese milk.
Natural Flavours
Lipolysed Cream, Butter and Milk Flavours

Butter, Cream and Milk flavours have unique flavour profiles and exceptional formula functionality. They are high strength that are created by selectively lipolysing butterfat with cultures and enzymes. Used for partial or complete replacement of butterfat enables the modification of finished product mouth feel, cost savings and reduction in total fat percentage.

Natural Enzyme Modified Cheese Flavours

Many food formulations especially where dairy flavour enhancement is required e.g. processed cheese, cheese foods, soups and sauces.
The benefits of using EMC’s in formulation include, consistency of flavour profile, dairy fat reduction and cost savings.
Complete range of natural enzyme modified cheese flavours (EMC) that are unique in flavour characteristics and formula functionality.
The range includes every type of cheese available Cheddars, Blue, Feta, Parmesan, Romano, Pecorino etc.
Enzyme Modified Cheese Flavours are produced from high quality cheese which undergo controlled, multi-staged fermentation and selective enzyme reactions. They are high strength with concentration levels of up to 42%. As such usage rates are generally between 1 – 3 %.

Natural Enzyme Modified Cheese Flavours

Natural Cheese Flavour Powder range includes a range of Cheddar, Italian and Blue cheese flavours.

Natural Dairy Flavour Powders

These flavours are in a paste format however product can also be provided in a powdered format if dry blending or processing constraints require a powdered format.