



**PT Lautan Natural Krimerindo**

Creating Value for Customers



# Lautan Dairy® Dairy Powder Ingredients

[lautan-natural-krimerindo.com](http://lautan-natural-krimerindo.com)














# Dairy Powder Ingredients

Wide range of functional dairy ingredients to satisfy your need and help you create texture, aroma, color, and taste for many different food and beverages applications.



## Lautan Dairy® Dairy powder

Product	Fat (%)	Protein	Application	Remarks
Full cream milk powder	26-28	Min. 23	 Beverages  Baked good, Pastry  Biscuit, Cookies  Dessert, Ice cream  Confectionery	Medium heat processed. Available non-instant only
Skim Milk Powder	Max. 1,5	Min. 32	 Beverages, Yogurt  Dessert, Ice cream  Baked good, Pastry  Biscuit, Cookies  Confectionery  Dressing, Sauce	Medium heat processed. Available non-instant only







### Features

- Good nutritional value
- Continuous supply
- Comply to international standard

# Lautan Dairy®

## Fat Filled Milk Powder

Fat filled milk powder is produced by mixing skimmed milk or whey with vegetable fat through spray drying process. Appropriate processing gives the product good wettability and solubility. The products can partially or totally replace the full cream milk powder in the application and allow to optimize the functional and organoleptic qualities of the finished products while significantly reducing their cost.

Product	Oil Type	Fat (%)	Protein	Application			Remarks
Fat Filled Milk Powder	Coconut, palm	10~50	4~26	 Beverages, Yogurt	 Dessert, Ice cream	 Baked good, Pastry	Similar function and taste as dairy milk, white to light cream powder, excellent solubility, free-flowing powder properties
				 Biscuit, Cookies	 Confectionery	 Dressing, Sauce	

### Features

- Affordable solution
- Dairy taste & creamy mouthfeel to replace dairy powder
- Varying fat and protein content
- Customizable specification and function to meet each application needs
- Available non-instant only

### Industrial Packaging

Specification	Lautan Dairy®
Net. weight	25 kg
Outer layer	Multilayer craft paper
Inner layer	PE 100 μ
Shelf life	18 months
Storage condition	Store in cool and dry place, away from strong odors and direct sunlight



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## Contact Us

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