



# Delicious and creamy Greek-style treats



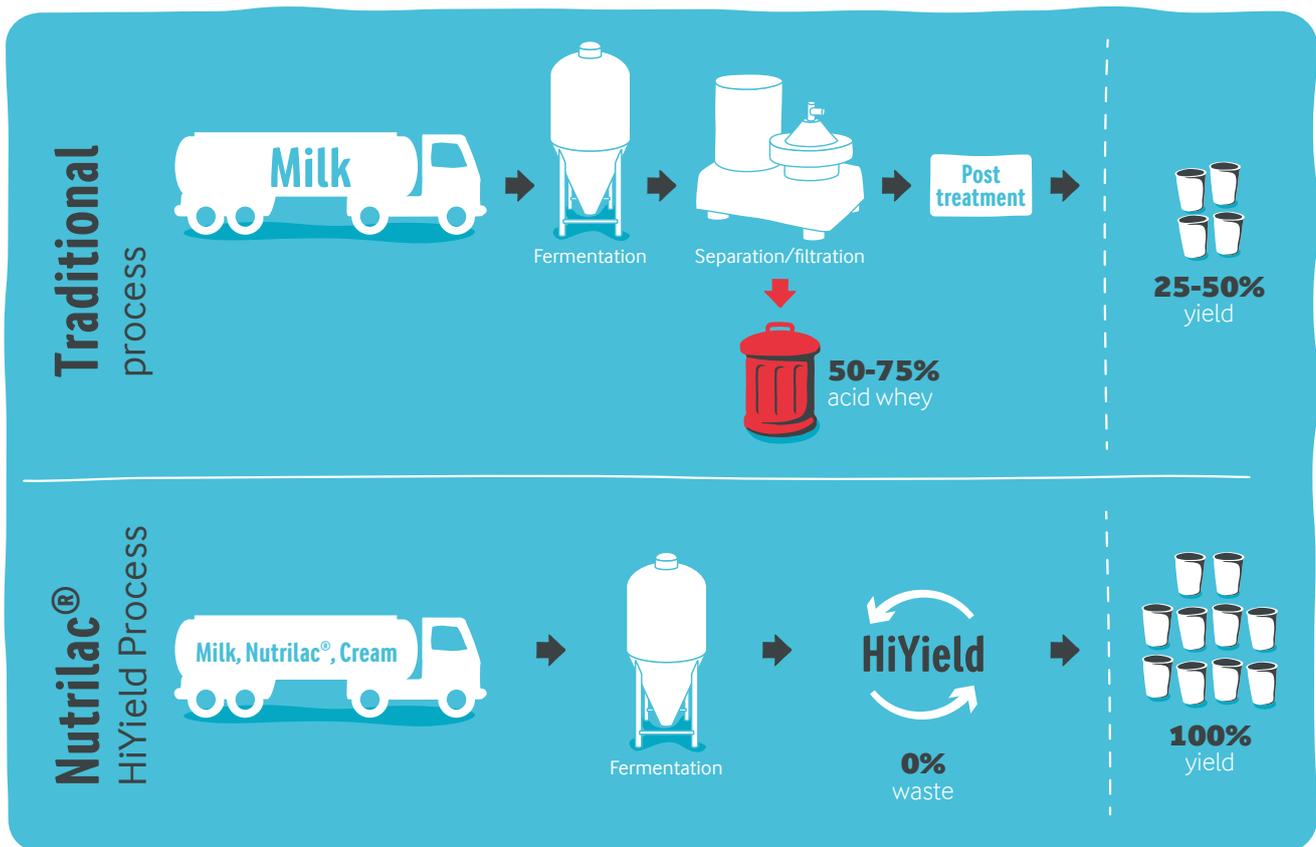
Extend your product range with these new innovative Greek-style products manufactured on your existing production set-up.

### High Protein, easy production and a green profile

Traditional Greek yoghurt production develops an excess of acid whey, which is disposed. More and more people are getting concerned about food waste and the environmental impact of the products they consume. With our Nutrilac® HiYield process – not only do you no longer need to worry about disposing the acid whey – you can easily extend your product range with new Greek-style products manufactured on your existing production set up.

We both offer a new Nutrilac® ingredient and an easy Nutrilac® HiYield process. A combination of these two enables us to offer a new way of processing a Greek-style fermented product. This will help to promote a more environmental-friendly image.

For every 100kg of milk used to make traditional Greek yoghurt, only about 33kg ends up in the final product. When producing Greek-style yoghurt with the Nutrilac® HiYield process you will achieve a 100% yield and have no acid whey disposal.



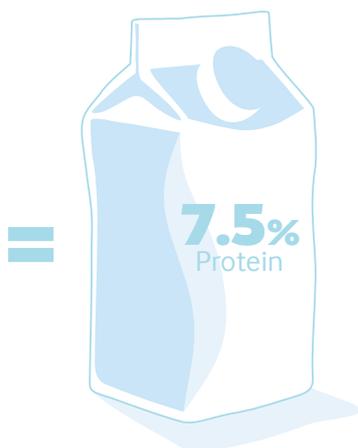
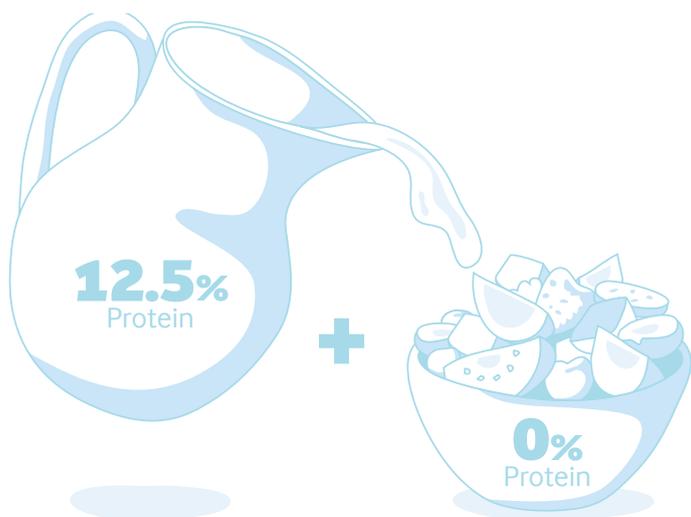
## Greek-style yoghurt Smoothie

Combine the best from two worlds!

Offer your customers the combination of a high-protein beverage filled with the goodness of fresh fruit or vegetables.

It can be a challenge to produce a high-protein product and still keep a pleasant drinkable viscosity. By using the Nutrilac® HiYield process it is exactly what you can. The Nutrilac® functional proteins are specially developed to sustain stable during production even at high dosage. The process is easy. If you are already producing yoghurt you will have a new product for your assortment, easy to implement without any big investments in new equipment.

A delicious Greek-style drinking yoghurt base high in protein mixed with up to 50% healthy fruit creating a nutritional great tasting beverage. As the Greek-style yoghurt base is boosted with protein, the Greek-style yoghurt smoothie, will have a protein content up to 7.5%



## Greek-style cream cheese

Greek yoghurt has become hugely popular in the US, and more recently in the UK and across Europe. Why not tap into this trend by extending into cream cheeses?

We have developed cream cheese spreads higher in protein and lower in fat compared to standard cream cheeses.

The Greek-style cream cheeses are produced with yoghurt cultures, giving the end product the characteristic acidity and aroma of Greek yoghurts.

In addition the product is produced using the Nutrilac® HiYield process with no waste of acid whey at all.

For your health conscious consumers this product will be a great alternative as a nice bagel spread, maybe boosted with great tasting herbs, as a dip for snacking, or even as a filling for delicious cheese cakes.



**GREEK-STYLE  
CREAM CHEESE**

– Fresh and long life



**STIRRED GREEK-STYLE  
YOGHURT**

Up to 10% protein



**SET GREEK-STYLE  
YOGHURT**

Up to 10% protein



**DRINKING GREEK-STYLE  
Yoghurt**



**GREEK-STYLE YOGHURT  
Smoothie**



**FROZEN GREEK-STYLE  
YOGHURT**

Ice cream



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