

A CLEAR HEAD START FOR FERMENTED DRINKS

THE BIG THREE CHALLENGES

- 1 Beverage with probiotic cultures¹
- 2 High in/source of protein²
- 3 Improved clarity



Arla Foods Ingredients
Discovering the wonders of whey 

Create an appealing fermented beverage with an innovative hydrolysed protein

Fermented beverages with easily digestible protein are a real innovation on the growing market for refreshing, healthy drinks. As consumers take proactive steps to boost their health and wellbeing, kombucha, for example, is expected to grow more than 15% year-on-year up to 2030³. At the same time, the increased focus on attractive health positionings is driving the rapidly growing market for drinking yoghurt.

At Arla Foods Ingredients, we aim to support our customers as innovation leaders within the fermented category. Now, with our 100% whey-based hydrolysed protein, there are even more opportunities to expand the lucrative market for fermented ready-to-drink products.

The advantage of our special protein is that it minimises the cloudiness and sedimentation that normally occurs when protein is added to fermented drinks. At the same time, the protein is easy to digest and supports the growth and viability of probiotic and other yoghurt bacteria strains.

Our protein solution works perfectly with a thermophilic culture for higher-clarity fermented drinks or a mesophilic culture for kombucha-style beverages – novel and appealing alternatives to soft drinks or drinking yoghurt. Both drinks can be produced on a standard yoghurt line.

¹ Contains Lactobacillus bifidus bacteria (10⁷ to 10⁸ CFU/g or higher)

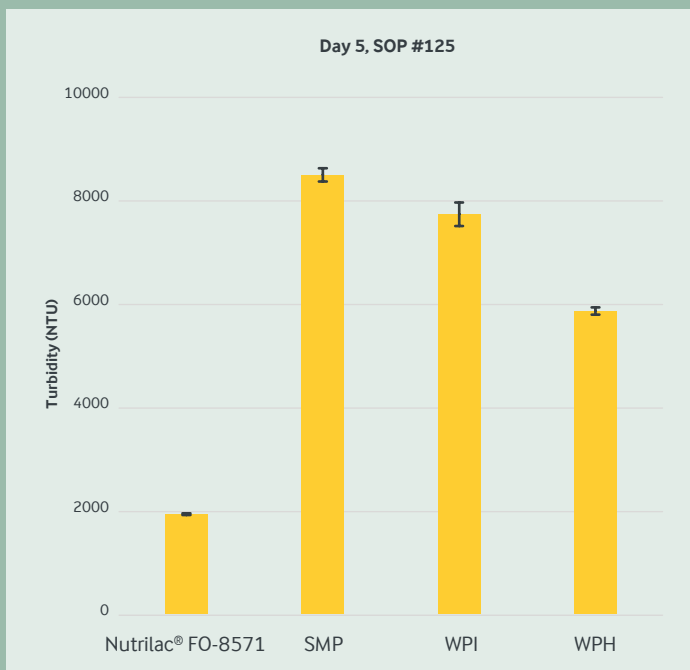
² Countries: US, China, EU

³ Grand View Research

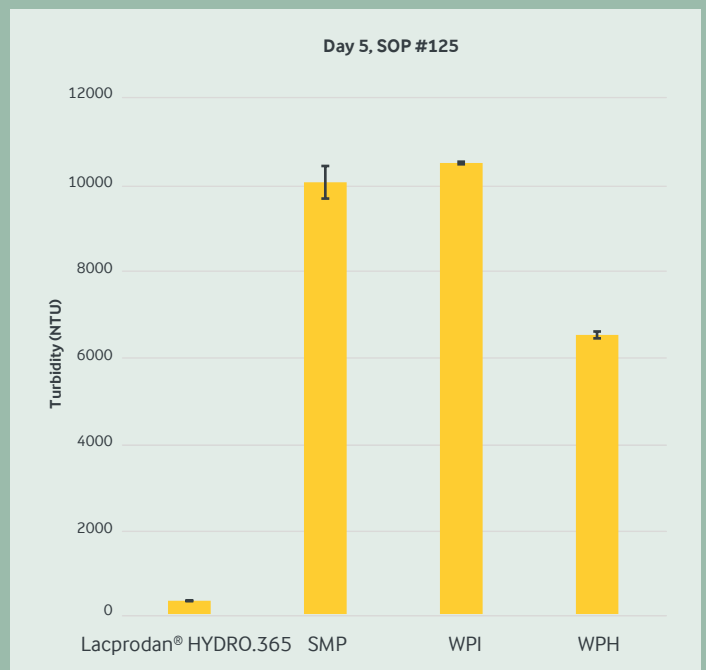
WHAT'S IN IT FOR YOU?

YOUR BUSINESS	YOUR PRODUCT	OUR INGREDIENT
Innovative brand extension	Clearer and refreshing quality	Nutrilac® FO-8571 Lacprodan® HYDRO.365
Health positioning	No sedimentation	
Suitable for production on existing yoghurt equipment	Probiotic yoghurt cultures (thermophilic and mesophilic cultures)	

Turbidity - Nutrilac® FO-8571



Turbidity - Lacprodan® HYDRO.365



ASK US FOR: samples, recipes, application support

Contact us at dairy@arlafoods.com

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