

A silhouette of a chef's head and shoulders, filled with a fine, yellow powder representing cheese. The chef is wearing a tall white toque. The background is a solid blue color. The text is overlaid on the left side of the chef's head.

LACTOSAN CHEESE POWDERS

# THE SECRET INGREDIENT BEHIND YOUR NEXT SUCCESS

Whether you need a more distinctive flavour,  
a cleaner label or a little inspiration to develop  
the perfect product, just add Lactosan.

**Bringing your next product to life**

 **lactosan**

 **THORNICO**  
*company*

# A SPOONFUL OF FLAVOUR

## Superior Cheese Powders

Only Lactosan provides  
the quality and taste you  
need to bring your next  
product to life.



Taste authenticity





## Why Cheese Powder?

“  
Lactosan are very strong in taste.  
This is proven in blind tests.”

Inger Gustafsson, R&D, Estrella



### TASTE

Flavour release  
Flavour extension  
Aroma  
Masking properties  
Umami/kokumi

### HANDLING

Convenience, ease-of-use  
No refrigeration  
Uniform quality  
Controlled dosage  
No raw material loss



Emulsification  
Baking stability  
Mouthfeel  
Salt reduction  
Consistency

### FUNCTIONALITY

Better package declaration  
No enzyme modification used  
No bacteriological change  
Vegetarian/Halal/Organic  
No additives  
No or reduced E-numbers

### CLEAN LABELLING

### Just add Lactosan

Lactosan is the key ingredient you need for success. Not only do our specialists provide a vital contribution to your development process, but the exceptional Cheese Powders we create ensure a truly distinctive result. With Lactosan, you have the people, passion and process you need to bring your next product to life.

### A perfect fit

As your partner, we can work closely with you across all segments to help inspire and

streamline the delivery of new product ideas.

Our pure Cheese Powders and Cheese Powder Blends deliver outstanding real cheese taste and quality, with the right functionality and properties to fit your specific flavour profiles, processing and labelling requirements.

Lactosan brings a unique depth of insight and a proven approach to every project, with a fast and flexible service from development to delivery.



Lactosan brings a unique blend of experience and expertise to meet your flavour profile.

# A TOUCH OF SCIENCE

## Unlock new potential

Only Lactosan is researching better ways to help you maximise flavour and minimise additives.





“

The willingness to gain a deeper knowledge and their extensive R&D background on ingredient applications, make the Lactosan team the perfect industrial partner for shedding light on understanding complex flavour interactions.

Professor Jorge Ruiz Carrasacal, University of Copenhagen, Department of Food Science

Our research leads to more distinct, healthier and desirable products that enable you to stay ahead of evolving consumer trends.



desired functionality, we are learning how cheese can reduce ingredients and improve characteristics such as flavour, consistency and baking stability. Not only does this enable us to collaborate more closely with your R&D teams, but it ensures your solution meets your brief and shortens time-to-market.



mask flavours, or enhance the quality of your product in many other ways.

#### A smarter approach

Lactosan's commitment to research drives our ability to deliver value and innovation. That's why for many years, we've been working with leading organisations and universities to explore the composition of cheese, and discover how it can be used to improve our customers' products.

Where other suppliers will sell you commodities and additional ingredients to achieve your

#### Discover new possibilities

Every new customer comes to us with their own unique requirements and together we can apply this research most effectively to your needs. For example, some producers have been using our Lactosan NCB - Natural Culinary Boosters® as a natural alternative to traditional industrial flavour enhancers such as HVP and MSG, and years of research and co-operation with the University of Copenhagen has enabled us to manufacture Cheese Powders without melting salts and still retain the same great taste, mouthfeel and characteristics.

Producers worldwide are facing increasing pressure to develop healthier, better tasting foods and cleaner labelling. When used effectively, the natural functionality of Cheese Powder can help you reduce additives and salt, maximise or

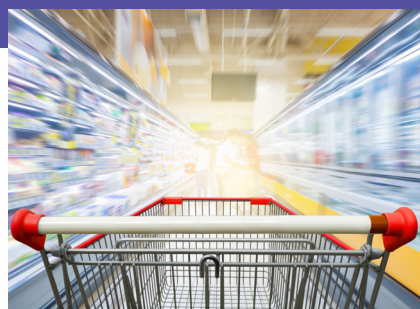
# A HELPING OF INSIGHT

## Launch new products with confidence

Only Lactosan offers  
the right combination of  
global knowledge and  
support you need to bring  
new ideas to the table.

60+

Representations







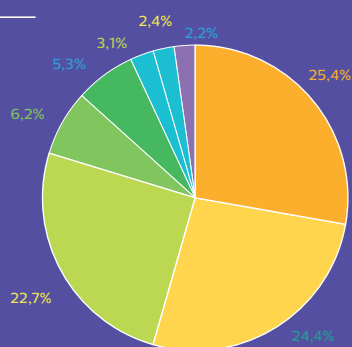
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We inspire and assist our customers in bringing new, exciting and great tasting products to an ever evolving global market place.

Jesper Olsen, Sales & Marketing Director, Lactosan A/S



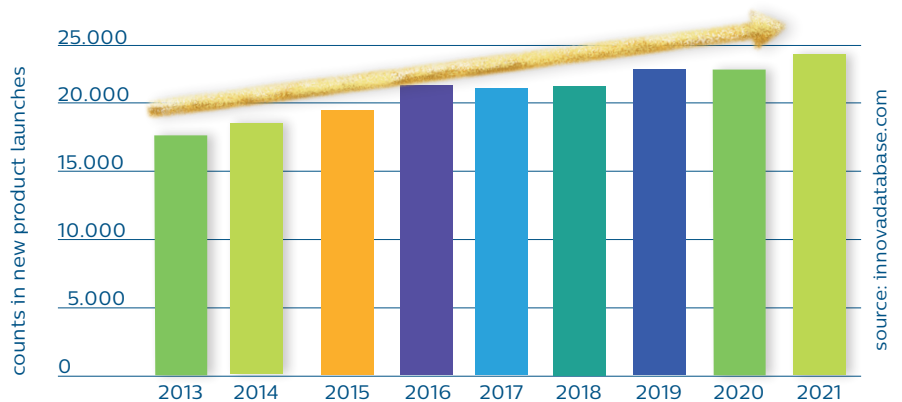
Top 8 Global snack subcategory launches claiming Cheese & Cheese powder 2013-2021

source: innovamarketinsight.com



1. Finger Food/Hors d'oeuvres
2. Corn Based Snacks
3. Potato Based heat & Grain
4. Wheat & Other Grain Based
5. Popcorn
6. Snack Nuts & Seeds
7. Snack Mixes
8. Meat Snacks

Global food launches claiming Cheese & Cheese powder 2013-2021



Lactosan has the resources and reach to streamline your development and support your needs worldwide.

#### A global outlook

After 65 years, Lactosan has a deep understanding of what it takes to meet different preferences within different markets. Our unique position within the industry gives us valuable insight into global trends, which can help to accelerate the early stages of development and ensure you to stay ahead of the competition.

#### A global business

We have also spent many years developing a robust global infrastructure of service and distribution, including trusted relationships with many of the world's best cheese manufacturers to secure our supply chain.

Today we work alongside customers through regional sales offices in Denmark, UK, Russia, Japan and China, as well as a dedicated network of agents and distributors worldwide.

# A SPRINKLING OF EXPERTISE



## **People make it possible**

Only Lactosan brings proactivity and passion to every project, from start to finish and beyond.





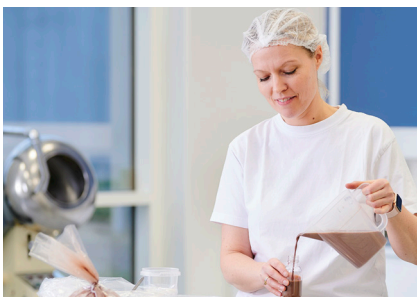
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We take pride in making the best collaborations and solutions together with our customers. We listen to the brief, share our knowledge and develop the products together. This always yields the best mutual results.

Ida Lauridsen, Head of Product & Application Development, Lactosan A/S



With Lactosan you get a truly personal service, which is why customers across the globe have chosen and continue to choose us as their preferred Cheese Powder solution supplier.



#### The passion to deliver

We love what we do at Lactosan, which is why we put as much into providing a complete service as into doing complete solutions. We've brought together the best minds in the business who excel in their roles – and who focus on nothing but Cheese Powder to give you a personal and bespoke result.

#### World-class care and support

We understand what it takes to help define and meet your

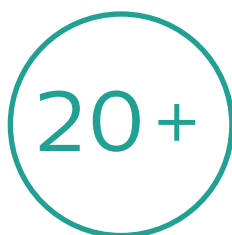
brief. This is why we have kept ourselves small enough to be agile and quick to respond, but also part of a larger group when greater resources are required.

Ours is a seamless organisation with close collaboration between departments, so you get the right support at every step, from recipe composition and trials to production, quality control, customer service and marketing.

# WHERE IRRESISTIBILITY IS MADE

## World-class standards

Only Lactosan specialises  
in creating exceptional  
Cheese Powders for  
multiple applications.



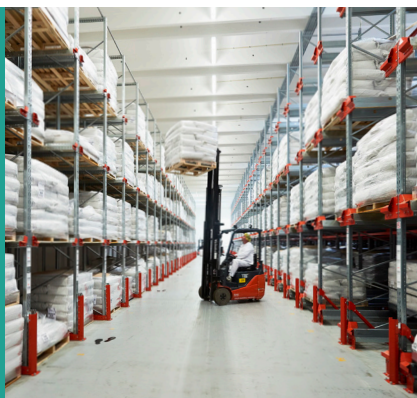
Application areas





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Lactosan’s production process is different to other suppliers and means we can deliver the attributes our customers want.

Hans Christian Hoff Andersen, Plant Manager, Lactosan A/S



Our knowledge of cheeses, their flavours and compositions means we can create the perfect blend to help bring your next product to life.

#### **Cheese Powders for every application**

We provide customers with high quality solutions for every application you’d expect – and a few you might not.

Let us help you to understand how our Cheese Powders can be used to improve different aspects of many different product types, from desserts and dressings to pasta or processed cheese.

In fact, our Cheese Powders are currently used in as many

as 20+ different application areas, helping to ensure a delicious flavour and providing the extra functionality required.

#### **Industry-leading facilities**

Of course, expertise and innovation is invaluable, but we are in the business of producing a superior Cheese Powder product.

At Lactosan, we understand that your business relies upon a highly standardised powder and a safe and reliable supply.

With some of the industry’s most advanced facilities and world-class quality control, we always deliver Cheese Powders with highly consistent qualities, no matter what your production process is.



# A HEAD START ON INNOVATION

## **Cheese Powders that make the difference**

Only Lactosan has the  
Cheese Powder experience  
you need to bring new  
ideas to the table.

130+

Cheese Powder Products





## A complete range

### Pure Cheese Powders

- Traditional Cheese Powders with emulsifying salt
- Cheese Powders without emulsifying salt (Clean label)

### Cheese Powder Blends

- Blends of Cheese Powder and other ingredients

### Lactosan NCB - Natural Culinary Boosters®

- Speciality Cheese Powders with taste and flavour enhancing properties as well as the possibility to reduce sodium and mask unwanted off-flavours

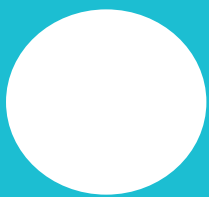


See more at [lactosan.com](https://lactosan.com)



Lactosan Cheese Powders are used worldwide to improve the taste, quality and eating properties of many different food types

# THINKING CHEESE POWDER 24/7



## Pure dedication

Only Lactosan thinks about nothing but Cheese Powder 24/7.

After all, we invented it.



Dedication





“

We are extremely good at understanding and solving our customers needs. This is backed by a customer survey.

Jørn L. Frandsen, CEO, Lactosan A/S



Only Lactosan has the experience and know-how to meet the exact flavour profiles and textures you need for new markets.

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No other provider worldwide specialises in nothing but Cheese Powder, which means only we can offer the perfect blend of innovation and experience to meet your needs across applications, markets and marketing.

### **Faster time to market**

Our approach is designed to fit seamlessly into your organisation. This gives you a close and trusted partnership and the reassurance we will always meet your development

timelines, requirements and logistical needs. We always strive to work with companies who are the right fit for our processes, which helps us guarantee you the quality and service you expect at every stage.

LACTOSAN CHEESE POWDERS

**CALL US  
TO BRING YOUR  
NEXT GREAT  
IDEA TO LIFE**

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[lactosan.com](http://lactosan.com)