

**MADE  
FOR  
MORE.**



**MILK PROTEIN**

**MILK  
SPECIALTIES  
GLOBAL**





# MILK PROTEIN

## Superior Milk Ingredients

### PRODUCT APPLICATIONS

#### MPC 70-85

Cheese

RTD

Frozen Deserts

#### MPI 90

RTM

RTD

Frozen Deserts

Fermented Dairy Products

We offer a range of the most natural form of milk protein powders available – milk protein concentrates and isolates. Starting with raw milk straight from the farm, we utilize gentle membrane filtration to isolate the protein before employing low-heat spray drying. By keeping these proteins in their native state, they retain full functionality and a high quality amino acid profile. The functional characteristics of our milk protein powders range from excellent heat stability to superior foaming and emulsion capabilities.

### FEATURES & BENEFITS

- Good dispersibility & foaming capabilities
- Excellent heat stability
- High emulsion capacity
- Exceptionally clean, neutral taste
- Delivers smooth texture
- Protein fortification across a variety of applications

### CERTIFICATIONS



**MILK  
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