

Dairy powders for all needs

Our diverse range of dairy products and services are tailored to meet the needs of food manufacturers, wholesalers and foodservice providers.



Product	Description	Application
Skimmed Milk Powder (SMP)	Medium heat, low heat, high heat, heat stable, organic, semi-instant, vitaminised, or vegetable fat-filled.	Multiple applications, including ice cream, yoghurt, confectionery
Full Cream Milk Powder (FCMP/WMP)		
Spray-dried	26% or 28% fat	Chocolate, soups & sauces
Roller-dried	High free-fat content and caramelised flavour	Chocolate, international sweets
Milk Proteins		
Acid Casein	Casein precipitated with mineral acids. Range of mesh sizes	Beverage whiteners
Rennet Casein	Casein precipitated via lactic fermentation/rennet enzyme	Processed cheese
Sodium Caseinate	Neutralised casein to confer solubility	Nutritional products/cream Liqueurs
Milk Protein Caseinate (MPC)	Milk protein from ultrafiltration of skimmed milk, milky flavour	Nutrition
Milk Protein Isolate (MPI)	As MPC but 85%+ protein content	Nutrition
Micellar Casein	Selectively ultra filtered casein	Sports nutrition
Lactose	Refined low sweetness carbohydrate refined from cheese whey	Beverages, nutrition, tablets, vending, confectionery, protein standardisation
Buttermilk Powder	Rich flavoured milk powder, derived from butter manufacture.	Bakery, ice cream
Whey and Whey Protein Powders		
Whey Powder	Universal food ingredient, derived from either cheese or casein manufacture	Multiple applications, including confectionery, bakery, animal feed
Whey Permeate Powder	Obtained from removal of protein in whey. Non hygroscopic and free flowing.	Beverages, confectionery, savoury
Whey Protein Concentrate (WPC)	Obtained from ultrafiltration of whey and drying to concentrate protein between 35% - 80%	SMP replacer and Sports nutrition
Whey Protein Isolate (WPI)	Obtained from ultrafiltration of whey and drying to concentrate protein to 85%+	Sports nutrition
Cheese Powder	Cheese is heated, emulsified and spray-dried to give a highly flavoured powder. Various cheese sources available.	Snacks, bakery, biscuits
Yogurt Powder	Spray dried yogurt type formulations of varying Ph and flavour profile	Coatings, snacks
Cream Powder	Typically 42% or 72% fat	Sauces and soups
Butter Powder	Typically 73% fat	Sauces, bakery
Specialist products, powder blends and formulations	Available on request	
Fat-Filled Powders	Skimmed milk or whey with added vegetable fat	Various food/feed applications