



## Why settle for anything less? Discover authentic cheese taste

There are many dishes that simply wouldn't be the same without a pure cheese taste. Today's consumers demand authentic taste experiences and Lactosan Cheese Powders help you deliver. Get a rich balanced cheddar taste for your crackers, or the depth of flavour in your sauce that only blue cheese provides. Whether it's the Mascarpone in tiramisu or delicious Italian cheese in pesto or pasta, you can find the genuine article among our range of Provenance Cheese Powders.

## Great tasting products taste even better with cost-effective production

Perfecting your products is all about streamlining your production, making it easier and more cost effective to produce the same great tasting products every time. Lactosan Cheese Powders do not require refrigeration, can be stored long-term and are easily dosed, making it simpler than ever to craft the perfect taste experience.

 **lactosan**  
Bringing your next product to life

 **THORNICO**  
*Cow power*

 **lactosan**  
Bringing your next product to life



Don't just  
make another  
product

**CRAFT THE  
EXPERIENCE**

Discover how  
Lactosan Cheese Powders  
make all the difference

Authentic cheese taste!

# WHATEVER YOUR APPLICATION



## TASTE

Optimize your product with natural, authentic cheese taste that helps you craft:

- Flavour release
- Taste
- Aroma
- Masking properties
- Umami/kokumi



## FUNCTIONALITY

Lactosan Cheese Powders provide functionality enabling mouthfeel, consistency, stability and much more:

- Emulsification
- Baking stability
- Mouthfulness
- Fewer additives
- Salt reduction
- Consistency

## APPLICATION AREAS



## HANDLING

Convenient and easy-to-use, Lactosan Cheese Powders streamline your production:

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



## CLEAN LABELLING

Get the clean labelling your product needs to answer ever-shifting market demands

- Better package declaration
- No enzyme modification used
- No bacteriological change
- Available as both vegetarian, halal and organic
- No or reduced E numbers



## The go-to cheese powder solutions

When you're developing your next new product – why settle for second best? With Lactosan Cheese Powders you get solutions with rich authentic flavour profiles and product-enhancing benefits.

Our high-quality cheese powders enable you to craft unforgettable taste experiences. Then comes functionality – better mouthfeel or baking stability? We've got you covered. Furthermore, this is a solution that makes production easier and provides a cleaner labelling.

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