

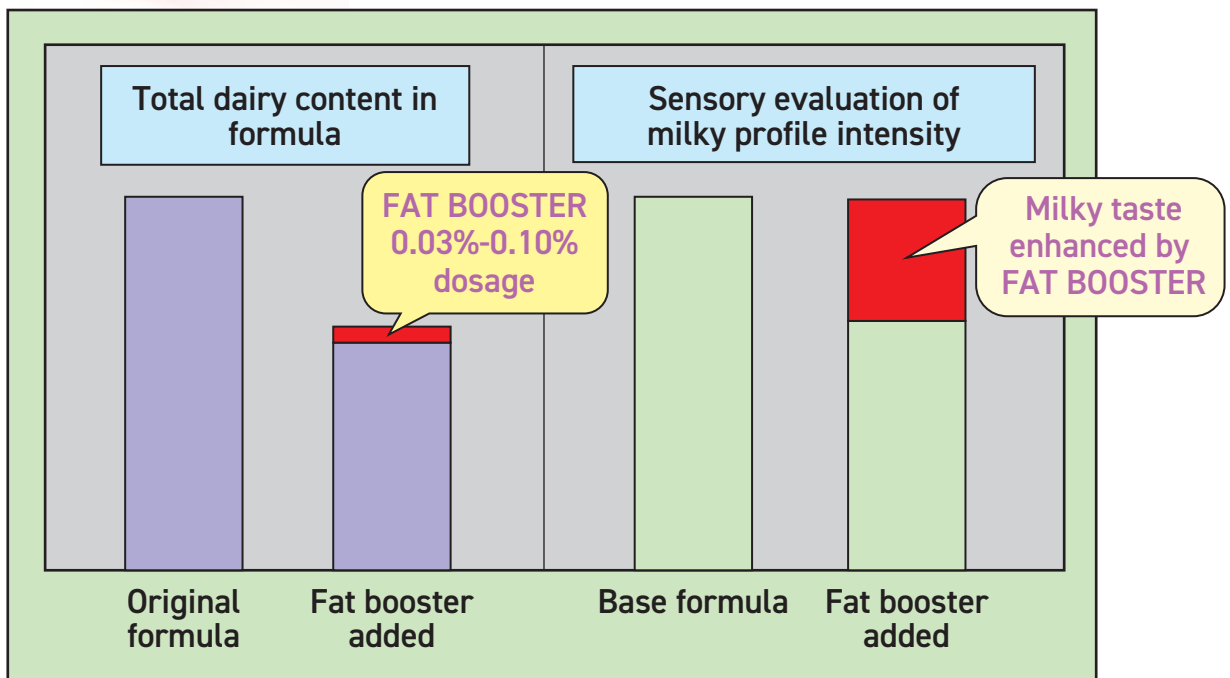
Milk Fat Booster

Fat reduction solutions

We could all agree that some of the finest things in life such as cheese and ice cream are made from milk. While these delicacies contain high amount of dairy fats in which we all want to avoid over consuming. Whether you are developing a low fat yogurt, grab-to-go bakery snack or creamy pasta sauce, our 'Milk Fat Flavor' have you covered!



'Milk Fat Flavor' contains high quality dairy ingredients that were enzyme modified and hence have a strong fat flavor note. By reducing dairy content in formulation and using 'Milk Fat Flavor', you can achieve milky and creamy taste with just a fraction of the fat. Our portfolio includes non-dairy milk boosters too!



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Top notes for 'Milk Fat Flavor' are customizable to suit different application areas. Depending on the application, we are able to develop 'Milk Fat Flavor' with top notes such as fresh milk, sweet milk, yogurt, cheese, butter and other profile.



- ❖ Application areas: Dairy-based product
- ❖ Effective for dairy ingredients replacement
- ❖ Contains enzyme treated real dairy products
- ❖ Boosts favorable natural fatty notes and offers rich/premium milky taste
- ❖ Available in water soluble (emulsion) and oil soluble form
- ❖ Natural flavor available



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