

# VersiLac<sup>®</sup> LMS

LOWEST MINERAL WHEY PERMEATE POWDER  
IDEAL FOR CONFECTIONERY

Designed to replace demineralized whey, VersiLac LMS delivers the lowest mineral content while offering a clean, neutral flavor profile.

## PRECISION SWEETNESS, PREMIUM QUALITY

VersiLac<sup>®</sup> LMS is expertly crafted for applications requiring the sweetest flavor profile and the lowest mineral content, making it an ideal ingredient for high-end chocolates, specialty beverages, and premium formulations.

With up to 40% fewer minerals than regular permeates, VersiLac<sup>®</sup> LMS delivers a cleaner dairy flavor and allows for higher inclusion rates in confectionery products like chocolates, where salty notes from regular permeates can limit use.

Significantly more cost-effective than demineralized whey powder (25–50% savings), VersiLac<sup>®</sup> LMS provides a reliable and consistent supply for manufacturers seeking to elevate quality while reducing costs. Whether enhancing taste or optimizing formulations, VersiLac<sup>®</sup> LMS is the ultimate choice for food innovation.

FEATURES  
APPROXIMATELY  
6% MINERALS

25-50% LESS  
COST THAN  
DEMINERALIZED  
WHEY

Superior Flow | High Solubility | Non-Hygroscopic  
Flavor Enhancer | Cost Effective | Functional Benefits



# VersiLac<sup>®</sup> LMS

## LOWEST MINERAL WHEY PERMEATE POWDER

### PROCESS BENEFITS

- Higher total solids
- Fewer dark particles
- Free flowing powder
- Naturally agglomerated
- Highly soluble
- Dispersible
- No additives
- Low moisture for extended shelf life
- Consistent quality with proper crystallization
- No by-products produced
- Sustainable process

### FLEXIBLE LABELING



- Dairy Product Solids
- Modified Whey
- Reduced Protein Whey
- Whey Solids

### CERTIFICATIONS



- Kosher
- Halal
- GMO Free
- Gluten Free
- SQF

### PRODUCT INFORMATION

- Packaging: 55.1 lb (25 kg) heat-sealed, multi-wall kraft paper page with polyethylene bag liner
- Storage: temperatures below 25°C, relative humidity below 65%, and odor free environment
- Shelf Life: 12 months from date of manufacture



Contact us today to discuss how Proliant Dairy can provide innovative solutions for your food formulations.