

VersiLac[®] LM7

LOW MINERAL WHEY PERMEATE POWDER
IDEAL FOR BAKERY & SNACKS

Crafted as a cost-effective alternative to demineralized whey, VersiLac[®] LM7 offers low mineral content with outstanding flavor and functionality

THE BALANCED SWEET & SAVORY SOLUTION FOR TASTE & PERFORMANCE

VersiLac[®] LM7 is designed for applications requiring a low mineral content and a neutral dairy flavor, making it ideal for dairy beverages, bakery products, snacks and a wide range of food formulations.

With up to 30% fewer minerals than regular permeates, VersiLac[®] LM7 enhances flavor while maintaining product stability and functionality. Its low mineral load allows for higher inclusion rates, providing enhanced flexibility across a variety of applications.

Offering 25–50% cost savings compared to demineralized whey powder, VersiLac[®] LM7 delivers exceptional value and a consistent, reliable supply. Whether optimizing formulations or elevating product quality, VersiLac[®] LM7 is the ultimate ingredient for superior performance and cost efficiency.

FEATURES
APPROXIMATELY
7% MINERALS

25-50% LESS
COST THAN
DEMINERALIZED
WHEY

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



VersiLac[®] LM7

LOW 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

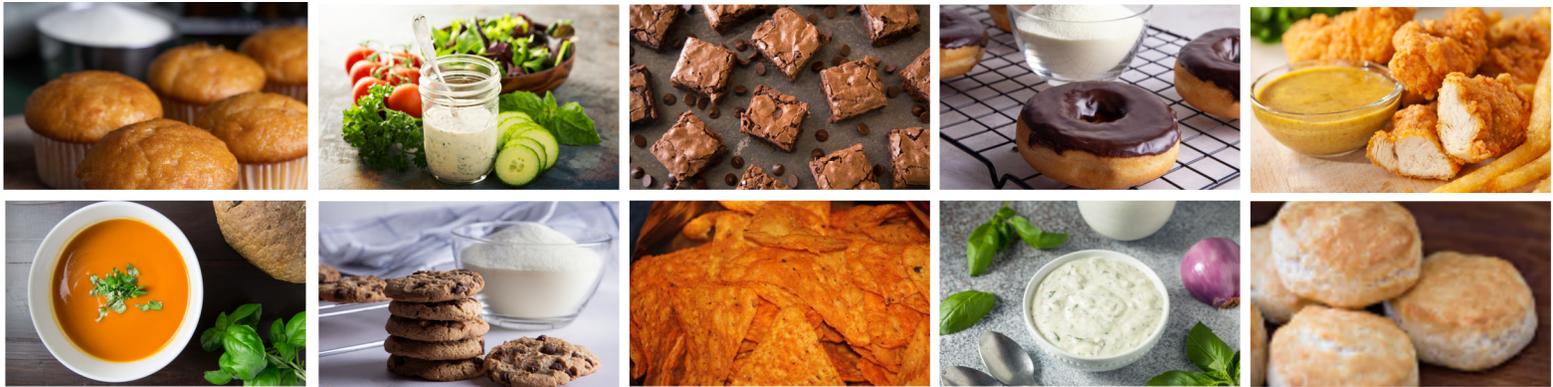
CERTIFICATIONS



- 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.