

# Low Mineral Whey Permeate Powders

DESIGNED AS A REPLACEMENT FOR DEMINERALIZED WHEY

VersiLac® LMS and VersiLac® LM7 enhance food formulations with clean taste and cost efficiency. Their low-mineral content ensures mild flavors, balanced taste, and optimized production for high-quality, versatile applications.

## VERSILAC LM7

- Clean & Neutral: Enhances taste and texture
- Versatile Use: Ideal for bakery, dairy, and savory products
- Low Minerals: Reduces salt and sugar levels

**LESS THAN 7% MINERALS**

### Balancing Flavor and Functionality

A low-mineral whey permeate with less than 7% minerals, perfect for food formulations where flavor enhancement and cost-efficiency are equally important, such as bakery and snack products.

## VERSILAC LMS

- Natural Sweetness: Cut added sugars and costs
- Targeted to Confectionery: Ideal for chocolate applications
- Low Minerals: Neutral flavor enhances sweetness

**LESS THAN 6% MINERALS**

### The Purest Choice for Precision Formulations

With less than 6% minerals, it's ideal for applications requiring the sweetest flavor profile and the lowest mineral content, such as high-end chocolates and specialty beverages.

Superior Functionality | Excellent Solubility | Smooth Blending | Efficient Processing | Cost Savings



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