

# VersiLac<sup>®</sup> Reduces Cocoa Powder

VersiLac Whey Permeate is the perfect choice for reducing cocoa powder in the following food applications:

**Brownies • Chocolate Cake • Chocolate Malt • Hot Cocoa  
Chocolate Hazelnut Spread • Filling • Syrup  
Compound Chocolate • Frosting • Pudding**



## BENEFITS OF REDUCING COCOA POWDER WITH VERSILAC WHEY PERMEATE:

- **Cost Reduction**
  - Offsets expensive cocoa powder to reduce formulation costs.
- **Enhanced Sweetness**
  - Naturally high in lactose to deliver subtle, clean sweetness and reduce added sugars.
- **Flavor Potentiation**
  - Rounds out bitter cocoa notes, enhancing overall chocolate flavor depth.
- **Improved Maillard Browning**
  - Boosts color and flavor development in baked and confectionery applications.
- **Creamier Texture**
  - Adds body and smoothness to spreads, puddings, and frostings.
- **Functionality in Blends**
  - Easily dispersible, making it ideal for powdered drink mixes, syrups, and compound coatings.
- **Highly Soluble**
  - Dissolves rapidly and completely in both hot and cold liquids, ensuring smooth, clump-free formulations in beverages and sauces.



*There are thousands of food applications for whey permeate.  
Our R&D Team will be glad to collaborate on custom formulations.*