

# Functional milk proteins

As a supplier of multifunctional dairy systems, Bel Industries have developed a range of brands specific to the needs of our mutual customers. All these dairy systems adapt to the specific processes and recipes of various applications such as ice cream, drinks, bakery, chocolate, dairy and many more.

The products are the result of the functionalization and blending of milk proteins, so as to obtain a functional ingredient for every need:

- Regularity
- Resistance to heat treatments
- Viscosity
- Gelling
- Opacity
- Air incorporation
- Dairy taste

Bel's product lines respond to the functional requirements of each application:

**Nollibel®:** dedicated to ice cream – adapted to various formulation types (standard, premium, soft ice, low fat) and processes (extrusion, batch or plate)

**Belka®:** a family divided into several ranges for dairy applications, beverage, chocolate and bakery products

**Bianbel®:** for aerated applications (sorbets, confectionery, foams)

**Proselac26:** to replace Whole Milk Powder - product based on non-hydrogenated coconut oil

**Lactibel®:** economic and multi-functional solutions

Your Innotaste team is at your disposal to provide technical support and help you in your projects with the support of Bel's technical team and research center.

## Contact Innotaste

Düsseldorfer Str. 103 · 47809 Krefeld

(GPS: Floßstraße)

Postfach 9005 · 47747 Krefeld

Tel. +49 (0) 2151-525-470

Fax. +49 (0) 2151-525-489