

VersiLac® Spotlight: Seasonings

VERSILAC® WHEY PERMEATE IS THE PERFECT CHOICE FOR SEASONINGS

When creating high-quality seasonings, selecting the right ingredient is key to delivering superior flavor, texture, and cost efficiency. VersiLac® whey permeate offers a versatile and functional solution, replacing ingredients such as cheese powders, maltodextrin, whey, nonfat dry milk (NFDM), and salt.

Here's why VersiLac is a standout choice for seasoning formulations:

DISCOVER THE VERSILAC® ADVANTAGE



Flavor Enhancement

Amplifies savory and umami profiles, reducing the need for additional flavoring.



Non-caking

Resists caking and bridging for reliable storage and handling.



Light Color

Blends seamlessly into formulations without altering appearance.



Cost Savings

Reduces formulation costs while maintaining quality.



Adds Volume

Provides bulk without sacrificing functionality.



Exceptional Flowability

Smooth, consistent flow minimizes downtime and waste.

**With its flavor, functionality,
and cost efficiency, VersiLac®
is the smart choice for
seasoning formulations.**

