

VersiLac® Spotlight: Cookies

SMARTER SWEETNESS. BETTER PERFORMANCE. LOWER COST.

Cookie formulations are under pressure from every angle: ingredient costs, label expectations, and consistent bake performance. VersiLac® whey permeate offers a practical way to optimize your formulation without compromising quality.

WHY USE WHEY PERMEATE IN COOKIES?

COST EFFICIENCY

- Replaces up to 100% of other dairy solids & can also reduce sugar & butter
- Delivers functional solids at a lower cost per pound
- Helps manage formulation costs in volatile dairy and sugar markets

ENHANCED BROWNING

- Naturally rich in lactose, which promotes Maillard browning
- Supports golden color development without additional ingredients
- Improves batch-to-batch consistency in appearance

BALANCED SWEETNESS PROFILE

- Provides mild, dairy-based sweetness (less intense than sucrose)
- Helps reduce total sugar while maintaining a satisfying taste
- Creates a more rounded flavor profile in finished cookies

IMPROVED TEXTURE

- Contributes to tenderness and desirable crumb structure
- Helps achieve the right balance of crisp edges and soft centers
- Supports moisture retention for a better eating experience over shelf life

FLAVOR ENHANCEMENT

- Delivers subtle dairy notes that complement vanilla, chocolate and butter flavors
- Enhances overall flavor perception without overpowering the formulation

PROCESSING & HANDLING

- Excellent flowability and mixability
- Consistent performance in large-scale production
- Easily integrates into existing formulations with minimal disruption

The Bottom Line

With VersiLac®, cookie formulations can deliver:

Better color | Improved texture | Balanced sweetness |
Lower ingredient costs

All without adding complexity.



FORMULATION

Ingredients	Control	VersiLac® Replacing 100% NFDM & 33% Sugar
Flour	29.85	32.85
Butter	18	18
Chocolate Chips	14	14
Corn Syrup	13	13
Sugar	9	6
Whole Eggs	8	8
Brown Sugar	4	4
NFDM	3	----
VersiLac®	----	3
Salt	0.4	0.4
Baking Soda	0.4	0.4
Vanilla	0.35	0.35
TOTAL	100%	100%

1. Cream butter and sugar
2. Add eggs, corn syrup and vanilla and mix until incorporated
3. Add dry ingredients and mix until well blended
4. Fold in chocolate chips
5. Bake at 350°F for 13 minutes