

The Global Leader of Whey Permeate

Bakery | Beverages | Confectionery | Dairy | Prepared Foods



Whey permeate, also known as dairy solids, is a co-product of whey protein concentrate production. It is a versatile ingredient primarily composed of lactose, with smaller amounts of protein, minerals, and moisture. Known for its mild dairy flavor, whey permeate enhances the taste, functionality, and cost efficiency of various food products.

Whey permeate can replace: Whey, Nonfat Dry Milk, Skim Milk Powder, Sweet Whey Powder, Lactose, Cocoa, Salt, Cheese Powder, Chocolate, Dextrose, Corn Syrup Solids, Sugar, Butter, Aged Cheddar Cheese, Stevia, Fructose

VersiLac®:

our original, award winning whey permeate powder with a mild, clean dairy flavor with a perfectly balanced sweet and savory profile

VersiLac® LM7:

a mild, clean dairy flavor with less than 7% mineral content for a balanced sweet and savory profile. LM7 is ideal for applications requiring a lower mineral load without sacrificing taste or functionality

VersiLac® LMS:

delivers less than 6% mineral content, while offering a clean, neutral flavor profile. With a naturally sweeter taste and delicate savory undertones, LMS is perfectly suited for applications requiring a low mineral load without compromising on flavor or functionality

VersiLac® Certifications



- Kosher
- Halal
- GMO Free
- Gluten Free
- SQF



The Global Leader of Whey Permeate

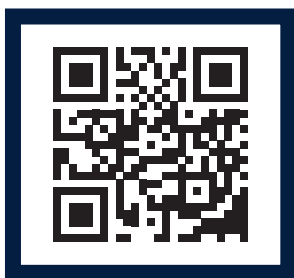
Bakery | Beverages | Confectionery | Dairy | Prepared Foods



Whey permeate is widely utilized in bakery, confectionery, dairy, beverage, and savory applications, making it an essential component for innovative food formulations.

DISCOVER THE VERSILAC® ADVANTAGE

- ✓ Superior Flow Characteristics
- ✓ High Solubility
- ✓ Non-Hygroscopic
- ✓ Flavor Enhancer
- ✓ Cost-Effective Ingredient
- ✓ Functional Benefits



*For more information,
contact the Sales Team at
dairyingredients@proliantdairy.com*

TOP REASONS TO CHOOSE PROLIANT DAIRY AS YOUR WHEY PERMEATE PARTNER

1

Unmatched Quality & Innovation

Consistent, high-quality whey permeate from innovative processes.

2

Expert Support & Resources

Technical support, formulation assistance, prototype development, and logistics expertise.

3

Cost-Effective Solutions

Affordable ingredient with superior functionality, replacing costly dairy alternatives.



Formulating Success, Delivering Versatility
proliantdairy.com

