PROMILIS BMAX



Maximize your texture





Milk protein isolate

- 92% micellar casein, 8% whey protein
- 85% protein on dry matter

Unique functionalities

- Water binding & texturizing capacities / standard milk proteins
- When using emulsifying salts, **higher firmness** / standard milk proteins
- High foaming property

Clean label fresh dairy products with Promilk® B MAX





PROMILK® B MAX

replaces gelatin and brings:

- Better mousse quality
- Good stability
- Fizzy sound
- Pleasant milk taste

PROMILK® B MAX

replaces hydrocolloid and brings:

- Better spreadibilty
- Good stability
- Melting texture



Promilk® is a brand of Ingredia.

