YOUR CHALLENGES, OUR INNOVATION

InLeit was created to challenge the competitive dairy ingredient landscape with high quality products that provide nutritional enhancements, new textures and innovative applications.

Technology improving nutrition

Our vision of innovation is based on our process system and human team working as one, that is really a technology, a technology serving new nutrition.

MILK RECEPTION

Our process starts with the reception of the highest quality milk that has gone through natural processing.

PASTEURIZATION

Pasteurization is done in a way that loss in the milk's natural characters such as flavor and nutrients is minimal.

SOFT PROCESS

Our soft process protects and preserves protein's natural character to its maximum. What we obtain is a protein that is purely natural and highly functional with all the essence preserved.

UNIQUE HERMETIC PROCESS

Inspired by the technology for finished dairy product lines: zoning, automatic sampling and instant real-time monitoring process. With all the guarantees of quality and health that the market demands.

Knowledge and R&D

Our R&D team ensures that InLeit ingredients are adapted to the functional properties that our customers are looking for and achieve a perfect integration for their products.
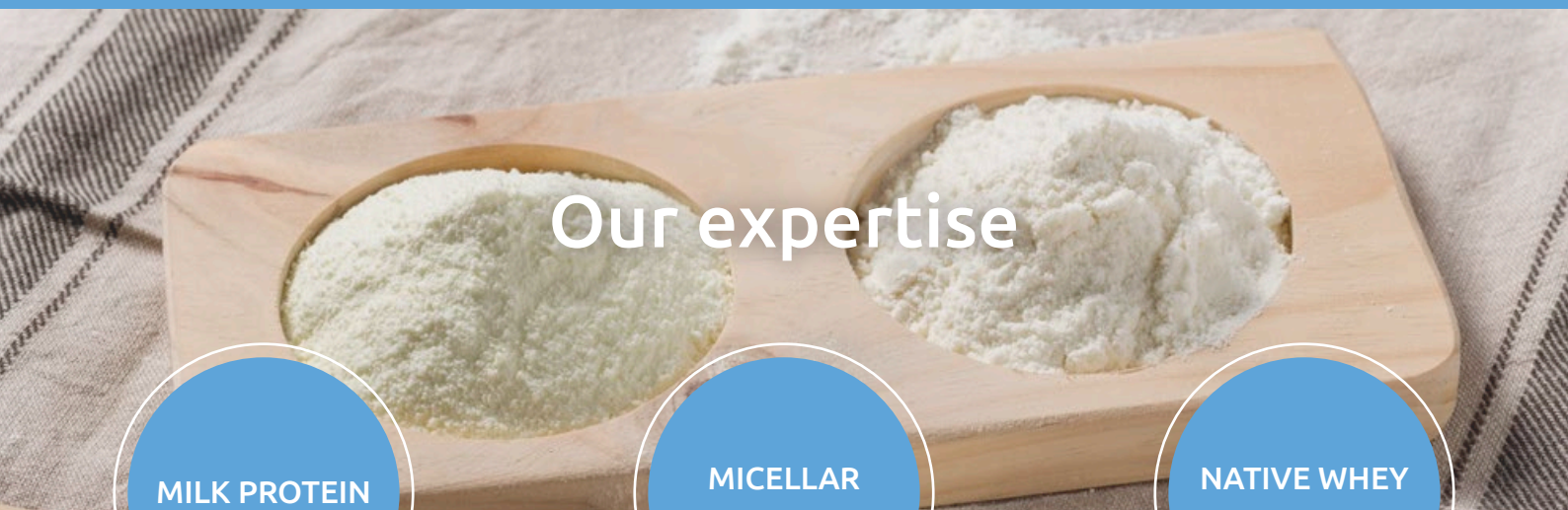
Scientific division

Process division

Nutrition division

Applications division

We seek cutting-edge solutions to meet the needs of our customers in an ever-changing market.

Our knowledge of the dairy sector, processes, formulations and applications makes us the ideal partner for our customers to develop the best products.

Our expertise

MILK PROTEIN

Proteins are mantained in a undernatured state, retaining their functional properties.

MICELLAR CASEIN

InLeit MC is obtained by filtering high-quality raw milk. It has excellent functional benefits that make it a valuable ingredient.

NATIVE WHEY PROTEIN

Protein in its purest form.

i·HUB
by InLeit

The union of knowledge and innovation

Innovation Area
Pilot Plant & Application Laboratory

Knowledge Area
R&D Expert Team

Networking Area
Activities & Events

FSSC 22000