



SAVE UP TO 14% BY REDUCING FAT & PROTEIN



# Smart Saving Solutions for Dairy Products

Cut your recipe costs while maintaining great taste and texture in your dairy products with our Smart Saving Solutions.

We can help you reduce or replace fat and protein without losing creaminess, taste or indulgence.

## FERMENTED DAIRY DRINK



Find out how Ingredion helped a dairy beverage manufacturer **save 14% on recipe cost alone**, whilst making it less dependent on milk price fluctuations.

## STIRRED YOGHURT



Discover how Ingredion helped a dairy yoghurt manufacturer **save 8% on recipe costs without losing the product's thick or creamy texture**.

## VANILLA PUDDING



Learn how Ingredion helped a dessert manufacturer **save 3% on recipe costs while maintaining an indulgent texture**.

## YOUR CHALLENGES:



### Contact us at :

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Ingredion™

## Here's how we worked with dairy manufacturers to reduce costs

### Reduced Protein and Fat: Fermented Dairy Drink

**SMART SAVINGS SOLUTIONS:** Cut recipe costs by 14% by reducing the dairy protein and fat level by 20%

**INGREDIENTS USED:** N-CREAMER® 221 starch, N-DULGE® C1 starch, N-CREAMER® 110 starch

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Fresh skimmed milk 0.1% fat	85.40	65.35
Water	-	20
Sugar	8	8
Cream 40% fat	6.20	5
N-CREAMER® 221 starch	-	0.75
N-DULGE® C1 starch	-	0.50
N-CREAMER® 110 starch	0.40	0.40
<b>TOTAL</b>	<b>100</b>	<b>100</b>
<b>% Protein</b>	<b>2.9</b>	<b>2.3</b>
<b>% Fat</b>	<b>2.5</b>	<b>2.3</b>

#### TOTAL SMART SAVINGS

- Volume produced per year 50,000 tonnes
- Cost Savings per kg **€0.06 Est**
- Total possible cost savings per year

**€2,837,500**

Save  
**14%**

### Protein Replacement: Stirred Yoghurt

**SMART SAVINGS SOLUTIONS:** Cut recipe costs by 8% by reducing the dairy protein level by 20%

**INGREDIENTS USED:** N-CREAMER® 221 starch

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Milk (1.5% fat)	90	92
Sucrose	5	5
SMP	5	2
N-CREAMER® 221 starch	-	1
<b>TOTAL</b>	<b>100</b>	<b>100</b>
<b>% Protein</b>	<b>4.8</b>	<b>3.8</b>
<b>% Fat</b>	<b>1.5</b>	<b>1.5</b>

#### TOTAL SMART SAVINGS

- Volume produced per year 90,000 tonnes
- Cost Savings per kg **€0.02 Est**
- Total possible cost savings per year

**€2,520,000**

Save  
**8%**

### Reduced Protein: Vanilla Pudding

**SMART SAVINGS SOLUTIONS:** Cut recipe costs by 3% by reducing the dairy protein level by 13%

**INGREDIENTS USED:** NATIONAL FRIGEX™ starch

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Skimmed Milk	76.20	77.10
Cream 40% Fat	8	8
Sugar	10	10
SMP	3	1.5
Carrageenan	0.06	0.06
Flavour	0.02	0.02
Colour	0.02	0.02
NATIONAL FRIGEX™ starch	2.7	3.3
<b>TOTAL</b>	<b>100</b>	<b>100</b>
<b>% Protein</b>	<b>3.8</b>	<b>3.3</b>
<b>% Fat</b>	<b>3.4</b>	<b>3.4</b>

#### TOTAL SMART SAVINGS

- Volume produced per year 30,000 tonnes
- Cost Savings per kg **€0.01 Est**
- Total possible cost savings per year

**€378,000**

Save  
**3%**