



Real Savings
FOR PREPARED FOODS

NUTRILAC[®] RM-1506



NUTRILAC® RM-1506 AT A GLANCE:

OVERVIEW:

Non-fat dry milk (NFDM) replacement made of whey proteins.

ADVANTAGES:

- Easily replaces 100% of NFDM
 - 15% cost savings vs. NFDM
 - Natural, clean-label product
 - No loss in quality or taste
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BACKED BY ARLA FOODS INGREDIENTS:

Not only is Arla Foods Ingredients a global food and ingredients provider, we actively partner with the companies with whom we work.

Whether you need a single ingredient or you want our R&D team to help you develop a new product from scratch, Arla Foods Ingredients works closely with you to ensure success.

- We're a business partner, not just a supplier
- We help you to develop fast-to-market products and solutions
- Customer service is at the core of everything we do

REPLACE NFDM

REDUCE COST BY 15% OR MORE

Cost is a major ingredient and manufacturing factor in the ready-meals industry. Keeping expenses down, while maintaining high quality and taste, is an ongoing challenge, and dairy price fluctuations make it difficult to depend on NFDM. Additionally, when you use NFDM you are paying for elements beyond just the protein you need.

Arla Foods Ingredients makes it easier to achieve cost savings with Nutrilac® RM-1506, a new whey-protein-based ingredient. Nutrilac® RM-1506 is a natural “functional” protein—which means you pay only for the protein you need and nothing extra.

Simply replace NFDM and add Nutrilac® RM-1506 to your current recipe in a 1:1 ratio and you'll save at least 15% in cost over NFDM, which adds up to significant savings in overall production.





MANUFACTURING BENEFITS

- Natural, clean-label product
- Minimal line changes/setup
- Flexibility in production
- Produced in the U.S.

EXPERIENCE BETTER QUALITY AND TASTE

In addition to saving money by choosing Nutrilac® RM-1506 over NFDM, you and your products will enjoy other advantages—the quality of taste, consistency, and appearance to name a few.

With Nutrilac® RM-1506, you'll lose nothing in the way of flavor, pH stability or texture. If anything, you'll notice added benefits, such as a more creamy texture, increased shininess, and better dairy whiteness in your sauces, soups and other ready-meal products.

EASY AND CLEAN PRODUCTION

Switching from NFDM to Nutrilac® RM-1506 is easy and requires minimal, if any, changes on your manufacturing line. The replacement is a simple 1:1 ratio, and you can easily switch from batch to batch if desired. There may even be no need to change the ingredient declaration, depending on the dosage of NFDM currently used.

Nutrilac® RM-1506 is locally produced in the U.S., which means short lead times. Arla Foods Ingredients is also willing to enter 3-month contracts, so in the event NFDM prices fall, we can ensure you the same savings in your manufacturing process.

A CLEAN-LABEL PRODUCT Nutrilac® RM-1506 is a natural ingredient that also provides additional creaminess. With other Functional Proteins, manufacturers can eliminate additives such as modified starches and gums from their recipes for an even cleaner label and a more satisfied customer.



CLOSER TO NATURE™

Arla Foods Ingredients is the specialist provider of advanced innovative solutions within the milk-based ingredients industry. We offer dynamic, expert collaboration at every step of the way to full product implementation. Through our Closer to Nature™ concept, we are committed to make products free from artificial coloring and flavoring and limit our use of additives.

TWINTELL® APPLICATION PROGRAM

- A unique offer to you from Arla Foods Ingredients
- Improve your products/business in 3 simple steps
- Learn more at www.arlafoodsingredients.com

FOR MORE INFORMATION, PLEASE CONTACT:

Technical Information

Frank Bjerg
Tel. (908) 745-1610
frank.bjerg@arlafoods.com

Marketing Information

Phil Witcomb
Tel. +45 41 60 77 90
phil.witcomb@arlafoods.com

Arla Foods Ingredients Inc. USA
645 Martinsville Road | Basking Ridge, NJ 07920

www.arlafoodsingredients.com

