Drinking yoghurt solutions with Nutrilac® from Arla Foods Ingredients
The drinking yoghurt market is expected to grow in Asia and 41% in Western Europe over the next four years.\(^1\)

This global development is driven by a shift in consumption habits. People with busy lifestyles increasingly prefer to consume smaller meals on the go — making dairy products in convenient packaging an appealing option.

Consumers also want more products that support a healthy lifestyle. A convenient, mobile breakfast or lunch should still be nutritionally beneficial. Using Nutrilac\(^\circledR\), you can seize the opportunity to produce healthy drinking yoghurts that meet these needs.

39% Enjoy healthy dairy products in a dynamic world

Nutrilac\(^\circledR\) — defining the solution for your drinking yoghurt

You define the viscosity and texture of your drinking yoghurt when you use our Nutrilac\(^\circledR\) proteins.

Nutrilac\(^\circledR\) is an efficient water-binder, allowing you to prevent potential defects such as dryness, graininess and syneresis. At the same time, you get products with a natural taste and creaminess.

Our protein solutions for yoghurt require no separation step, ensuring 100% yield.
The many benefits of Nutrilac®

Explore the benefits of Nutrilac® in the table below, where we have listed our drinking yoghurt concepts horizontally and consumer and producer benefits vertically.

### High-Protein Solutions
- Consumers believe that high-protein products promote satiety and better control of eating habits.  
- Nutrilac® combines high-protein content with a tailor-made low viscosity for drinking yogurts.
- Optimal texture is obtained.

### Improved Low-Protein Texture
- Protein reduction is an opportunity for cost reduction.
- Nutrilac® supports a clean label, stable drinking yoghurt with a low-protein content and a great taste and texture.

### High-Yield Process
- Nutrilac® eliminates acid whey waste from your production, giving you 100% yield.
- That means you can expand your portfolio and develop high-protein products with an eco-friendly image.

### Reduced Syneresis
- Nutrilac® stabilises your products naturally, securing an appealing appearance.

### Pure Whey Protein
- The mainstream sports segment is one of the fastest growing categories within consumer health.
- Whey protein contains branched-chain amino acids that the body is unable to produce itself and which are important when building muscle mass.
- Focus on whey protein as an integrated part of a healthy diet has increased immensely.
- Nutrilac® gives sports nutrition products a good taste and texture.

### Clean Label
- More consumers are looking for natural, clean label products.
- Nutrilac® is a whey protein stabiliser for shelf-stable products with a natural profile.
Clean label
Natural, shelf-life stable drinking yoghurt with a clean taste

Fermented acid whey
Refreshing, shelf-stable drink based on acid whey and pure whey protein

61% of US consumers look for clean label food products. 

Manufacturers are introducing more sustainable production processes.
1.25 0.38
0.98
0.40

Whey protein provides more of the essential amino acids your body needs and is easily absorbed.

**Why whey protein?**

- **Whey protein**
- **Soy protein**
- **Wheat**
- **Rice**

**Why**

- Digestible Indispensable Amino Acid Score (DIAAS), FAO

**Whey**

- **DIAAS**
- **Soy**
- **Wheat**
- **Rice**

**100% whey protein source**

100% of the recommended daily calcium intake for adults per 100g serving.

**Sports drinking yoghurt**

High-protein drinking yoghurt with a great taste based on 100% whey protein.

**Ageless drinking yoghurt**

Fibre, calcium and protein-enriched drinking yoghurt with a clean taste.

Today, there are twice as many seniors as young people.
High-protein drinking yoghurt
High in protein with low viscosity and a refreshing taste

Greek-style drinking yoghurt
High-yield, high-protein yoghurt with a smooth viscosity and fresh Greek-style taste

Greek-style smoothie
High-fruit smoothie with no acid whey waste during production

Sales of drinking yoghurt in Asia
1,000 tonnes
2014 2018
5,703 7,479
+39%
+55%

Increase in high-protein product claims in China from 2010 to 2014
34% of Africa’s population spends **twice as much** compared to **20 years** ago.

Within the next **10 years**, the middle class will grow by **three million people**. Africa’s middle class is the fastest growing in the world.

Consumer demand for dairy products is estimated to grow **25%** in South East Asia, China, Russia and Africa.

- **Set line drinking yoghurt**
  - High-protein content with a drinkable texture

- **Recombined drinking yoghurt**
  - Creamy yoghurt drink with a milky taste based on simple techniques

- **Long-life drinking yoghurt**
  - Thermised drinking yoghurt with a long shelf-life, delicious mouthfeel and natural taste
References

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