

# VersiLac<sup>®</sup> Spotlight: Seasonings

## VERSILAC<sup>®</sup> WHEY PERMEATE IS THE PERFECT CHOICE FOR SEASONINGS

When creating high-quality seasonings, selecting the right ingredient is key to delivering superior flavor, texture, and cost efficiency. VersiLac<sup>®</sup> whey permeate offers a versatile and functional solution, replacing ingredients such as cheese powders, maltodextrin, whey, nonfat dry milk (NFDM), and salt.

Here's why VersiLac is a standout choice for seasoning formulations:

## DISCOVER THE VERSILAC<sup>®</sup> ADVANTAGE



### Flavor Enhancement

Amplifies savory and umami profiles, reducing the need for additional flavoring.



### Exceptional Flowability

Smooth, consistent flow minimizes downtime and waste.



### Light Color

Blends seamlessly into formulations without altering appearance.



### Non-Caking

Resists caking and bridging for reliable storage and handling.



### Adds Volume

Provides bulk without sacrificing functionality.



### Cost Savings

Reduces formulation costs while maintaining quality.

With its flavor, functionality, and cost efficiency, VersiLac is the smart choice for seasoning formulations.

