

The Global Leader of Whey Permeate

Bakery | Beverages | Confectionery | Dairy | Prepared Foods



Whey permeate, also known as dairy solids, is a co-product of whey protein concentrate production. It is a versatile ingredient primarily composed of lactose, with smaller amounts of protein, minerals, and moisture. Known for its mild dairy flavor, whey permeate enhances the taste, functionality, and cost efficiency of various food products.

Whey permeate can replace: Whey, Nonfat Dry Milk, Skim Milk Powder, Sweet Whey Powder, Lactose, Cocoa, Salt, Cheese Powder, Chocolate, Dextrose, Corn Syrup Solids, Sugar, Butter, Aged Cheddar Cheese, Stevia, Fructose

VersiLac®:

our original, award winning whey permeate powder with a mild, clean dairy flavor with a perfectly balanced sweet and savory profile

VersiLac® LM7:

a mild, clean dairy flavor with reduced mineral content for a balanced sweet and savory profile. LM7 is ideal for applications requiring a lower mineral load without sacrificing taste or functionality

VersiLac® LMS:

delivers the lowest mineral content while offering a clean, neutral flavor profile. With a naturally sweeter taste and delicate savory undertones, LMS is perfectly suited for applications requiring a low mineral load without compromising on flavor or functionality.

VersiLac® Certifications



- Kosher
- Halal
- GMO Free
- Gluten Free
- SQF



Formulating Success, Delivering Versatility

proliantdairy.com

Proliant
DAIRY INGREDIENTS

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Whey permeate is widely utilized in bakery, confectionery, dairy, beverage, and savory applications, making it an essential component for innovative food formulations.

DISCOVER THE VERSILAC® ADVANTAGE

- ✓ Superior Flow Characteristics
- ✓ High Solubility
- ✓ Non-Hygroscopic
- ✓ Flavor Enhancer
- ✓ Cost-Effective Ingredient
- ✓ Functional Benefits



For more information,
contact the Sales Team at
dairyingredients@proliantdairy.com

TOP REASONS TO CHOOSE PROLIANT DAIRY AS YOUR WHEY PERMEATE PARTNER

1 **Unmatched Quality & Innovation**
Consistent, high-quality whey permeate from innovative processes.

2 **Expert Support & Resources**
Technical support, formulation assistance, prototype development, and logistics expertise.

3 **Cost-Effective Solutions**
Affordable ingredient with superior functionality, replacing costly dairy alternatives.



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