

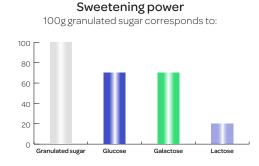




Our lactose-free milk powders open up new product options, without the need to sacrifice the same milk enjoyment. Customers from the chocolate industry have been using lactose-free whole milk powder for a long time on account of its natural sweetness and intense caramel flavour.

As a result of extensive development work, HOCHDORF can now offer lactose-free protein and skimmed milk powder alongside its well-established lactose-free whole milk powder. The added value of this product goes beyond its suitability for anyone with a lactose intolerance: the secret is also in the taste. By splitting lactose, the sweetening power of the powder is increased, reducing the need for added sugar.

# Lactose (milk sugar) Galactose enzymatic splitting



Read more in our article on the manufacturing process: HOCHDORF Inside blog at inside.hochdorf.com.

### **Benefits**

- Naturally sweet
- No additives
- Delicate milky taste, creamy
- Suitable for lactose intolerance
- Versatile
- Long shelf life
- Made from Swiss milk
- Made in Switzerland

### Made from Swiss milk

Before the milk is dried, the lactose (a disaccharide) is split into the individual simple sugar units of glucose and galactose using the enzyme lactase. The higher number of monosaccharides (simple sugars) leads to a higher natural sweetness. The lactose-free milk is roller-dried at HOCHDORF for the chocolate industry and spray-dried for other applications. HOCHDORF now offers a wide range of lactose-free milk powders – at the highest quality standards and made from the best Swiss milk.



## Spray-dried skimmed milk powder, lactose free

Products	Application	Properties
LEDOR MMP S LF	Milk products, infant	Ideal in many dairy products and for people with lactose
	formula, bakery	intolerance; also suitable for lactose-free specialist infant
	goods, cereals &	formula
	muesli	<0.1% lactose



Products	Application	Properties
LEDOR MPC 85 LF WEYDOR WPC 80 LF	: Sports nutrition : Diet management	Ideal for that extra portion of protein; naturally sweet taste allows the reduction of sugar or sweeteners < 0.1% lactose

# Roller-dried whole milk powder, lactose free

Products	Application	Properties
LEDOR 26 W LA conv./ organic		Ideal for lactose-free chocolate, optimal Maillard reaction
LEDOR 26-4 CB LA conv./organic	Chocolate	process, sweet with a fine caramel note.
LEDOR35 W LF	•	< 0.2% lactose

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Available with different labels. Please contact us.



















HOCHDORF Swiss Nutrition Ltd Food Solutions

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