



MILK & MORE

The brand behind your brand



DR. SUWELACK

MILK & MORE



From fresh yoghurt to tempting caramel: milk products are not only an indulgent treat, they can be used as the basis for various applications or as an ingredient to enhance them.

We offer the entire range of dairy specialities as powder.

Our assortment combines the advantages of both the excellent incomparable taste of the fresh product and the long shelf life and convenience of the powder.

Our research & development team ensures the highest quality and, together with our application specialists, provides novel products and creative recipes.



Naturally milk!

Powdered milk specialities

Indulgence from sweet to spicy

We offer high-class ingredients suitable for a wide range of sweet and savoury products: from pralines, ice cream and cakes to sauces, crisps and dressings.

Premium quality

All products are gently refined and subject to strict quality controls.

Our entire range is kosher and halal certified.

Your benefits

- + Excellent taste
- + Premium quality
- + Variety
- + Naturalness
- + Clean label
- + Convenience
- + Long shelf life
- + Tailor-made for your needs

Applications

- + Chocolate mass and fillings
- + Confectionery
- + Soups, sauces, dressings and ready-made meals
- + Ice cream
- + Desserts
- + Glazes
- + Beverages
- + Seasoning
- + Cereals and muesli bars
- + Baked goods and biscuits
- + Sports food and food supplements
- + Baby food
- + Pet food

Independent, accredited, certifying authorities confirm the premium quality of our products and processes:





Product range

Yoghurt Classics

- + Classic skimmed milk yoghurt powder ranging from aromatic to mild with pH levels from 4.3 to 5.9

Yoghurt Specialities

- + Whole milk yoghurt powder
- + Instant yoghurt powder
- + Cream yoghurt powder, Greek style
- + Yoghurt powder, low bacteria count

Organic yoghurt

- + Yoghurt powder A 4.3 – organic

Yoghurt

Naturally fermented

Our broad portfolio features a diverse range of gently dried premium yoghurt powders: sweet or sour, aromatic or mild, skimmed or creamy as well as organic.

The secret behind our unique product quality is the fermentation process, performed exclusively at Dr. Suwelack's premises.

Thanks to our expertise based on 100 years of fermentation technology know-how, our products possess exceptional, excellent flavour profiles, which can be customised according to your individual demands.



Variety of taste from aromatic to mild/sweet due to pH levels from 4.3 to 5.9



Functional Milk

Unique natural specialities

Lactose-free New York cheesecake, yoghurt ice cream with active lactic acid cultures or cereal bars with prebiotics ... the functionality of our products is a strong selling point.

With our delicious Functional Milk range you can easily cater profitable nutritional trends, be it a lactose-free diet, prebiotics-enriched food or items containing live yoghurt cultures.



Product range

Lactose free

- + Lactose-free yoghurt powder
- + Lactose-free quark powder

Active cultures

- + Yoghurt powder (active)

Prebiotics

- + GOS with whey protein
- + GOS with maltodextrin



Functional value added by the use of lactose-free products, active cultures and prebiotics



Product range

International

- + Italian mascarpone powder
- + Crème fraîche powder
- + Sour cream powder
- + Buttermilk powder, naturally sour
- + Skyr powder
- + Kefir powder

Cream cheese and quark

- + Quark powder
- + Cream quark powder
- + Fresh cheese powder

Cream and sucrème

- + Cream powder 72%
- + Sweet cream butter powder
- + Sucrème

Dairy Originals

Powdered milk delights

From heavy, creamy mascarpone to light, refreshing buttermilk – whatever delicacies milk offers, Dr. Suwelack supplies the gently dried powder equivalents.

Whether sweet or savoury, there are no limits to your creativity, be it creamy skyr ice cream or crunchy sour cream potato crisps.



Infinite spectrum of possibilities with products from low-fat to high-protein



Caramilk®

A milk caramel all-rounder

Milk ingredients are the basis of our Caramilk® portfolio.

Caramel, traditionally cooked on site at Dr. Suwelack, is gently processed resulting in exceptional milk caramel powders. Caramilk® naturally lends a typical, pleasant caramel flavour to any application.

With our wide assortment ranging from milky-sweet to strongly roasted, from creamy-white to dark brown, you will find an easy solution for any recipe – let your creativity run wild.

Product range

Caramilk® Classics

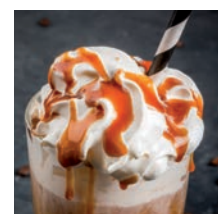
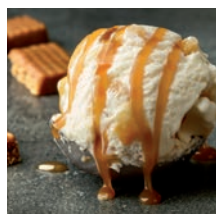
- + Bright
- + Velvet
- + Brown
- + Roasted

Caramilk® Specialities

- + Panna cotta
- + Crème brûlée
- + Confiture de lait
- + Dulce de leche
- + Toffee

Caramilk® Pure

- + Without added sugar
- + Low fat



Vast variety of flavours and colours due to different roasting degrees

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HOW CAN WE HELP YOU?

Please contact our specialists:

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