

# CHOCOLATE

Milk based ingredients for chocolate



**Lactoprot offers various naturally sourced products to improve the characteristic parameters of your delicious chocolate.** Whey proteins and other milk products are tremendously popular throughout the confectionery sector. They provide the flavour, the color and the texture of your treats. Our products are highly versatile in application in nearly every kind of chocolate like bars or fillings. Appeal to your customers seeking indulgence with our natural milk ingredients!



**LACTOPROT**  
functionality from milk

[www.lactoprot.de](http://www.lactoprot.de)

# CHOCOLATE

For chocolate we supply several products that can be used for a diversity of purposes. For example, our roller-dried whole milk powder **SCHOKOLAC 26** rounds off the flavor of the chocolate and enhances its gloss. Moreover, the high proportion of free fats results in better flow properties in the production process and good melt of the finished chocolate.

As an inexpensive raw material for use in chocolate we also offer **lactose** in different particle sizes.

Under the name **SCHOKOLAC CRUMBS C** we also produce a caramelized whole milk preparation. This is obtained by roller-drying and is valued for its intensive flavour that lends the chocolate a special caramel note. A further advantage of our Crumbs product is its high free fat content that improves the flow properties of the chocolate.

The protein content of the milk ingredients is very important for the Maillard reaction between the amino acids and the reduced sugar. This kind of reaction is very important for products such as caramel, dulce de leche and toffees, while also taking place during the manufacture of chocolate. In general terms, replacing milk solids with our whey-based ingredients such as **DEMILAC** or **LACTOMIN 35** can produce savings on milk powder costs while maintaining a high quality end-product.

## KEY BENEFITS

Naturally sourced

Intensified flavour

Enhanced gloss

Better melt

High free fat content

## PRODUCT OVERVIEW

Product name	Description	Application for example in	Advantages
<b>SCHOKOLAC CRUMBS C</b>	caramelized whole milk preparation	chocolate products, fillings, cookies	natural caramel taste, especially suitable for bakery fillings, high amount of free fat > improved flow characteristics of cocoa mass
<b>SCHOKOLAC 26</b>	roller-dried full cream milk powder	chocolate products, bars, figures, coatings, fillings, spreads, toppings	better melt, enhanced gloss, full milk flavour, high amount of free fat > improvement of chocolate viscosity
<b>LACTOSE</b>	milk sugar	chocolate products	cost-effective filler, light sweetness
<b>SCHOKOLAC 42</b>	roller-dried cream powder	chocolate products, fillings	rounded taste, excellent glaze, improved forming, high free fat content.
<b>DEMILAC 40 &amp; 50</b>	demineralized whey powder	chocolate, coatings, aerated confections	enhanced flavour, cost reduction, intensified Maillard reaction, reduced ash content
<b>LACTOMIN 35</b>	whey protein concentrate 35%	chocolate, caramel, dulce de leche, nougat, toffee, aerated confections	intensified Maillard reaction, yielding better chocolate taste and mouthfeel, cost improvement
<b>SCHOKOLAC BC 29</b>	full cream milk powder with cocoa butter	chocolate products, coatings, fillings, bars, spreads, toppings	improved melt, enhanced gloss, full milk flavour, high amount of free fat

Customized solutions are possible on request.

