

OUR PRODUCTS



PRODUCT APPLICATION

- Beverage
- Bakery
- Biscuit & Snack
- Savoury
- Cereal & Malted beverage
- Ice cream
- Confectionery





BEVERAGE

Our excellent functional property is suitable for beverage applications, including coffee, tea, chocolate and milky beverage. Our Lautan Krimer can be your perfect ingredient for 3 in 1 coffee, white coffee or cappuccino. Mix with our foamer to experience a smooth foamy appearance on top of your products.

- Whitener agent (coffee and tea)
- Improve taste and creaminess
- Better mouth feel, smooth and rich taste
- Good solubility and free flowing characteristics
- Generate a creamy thick layer of high and stable foam



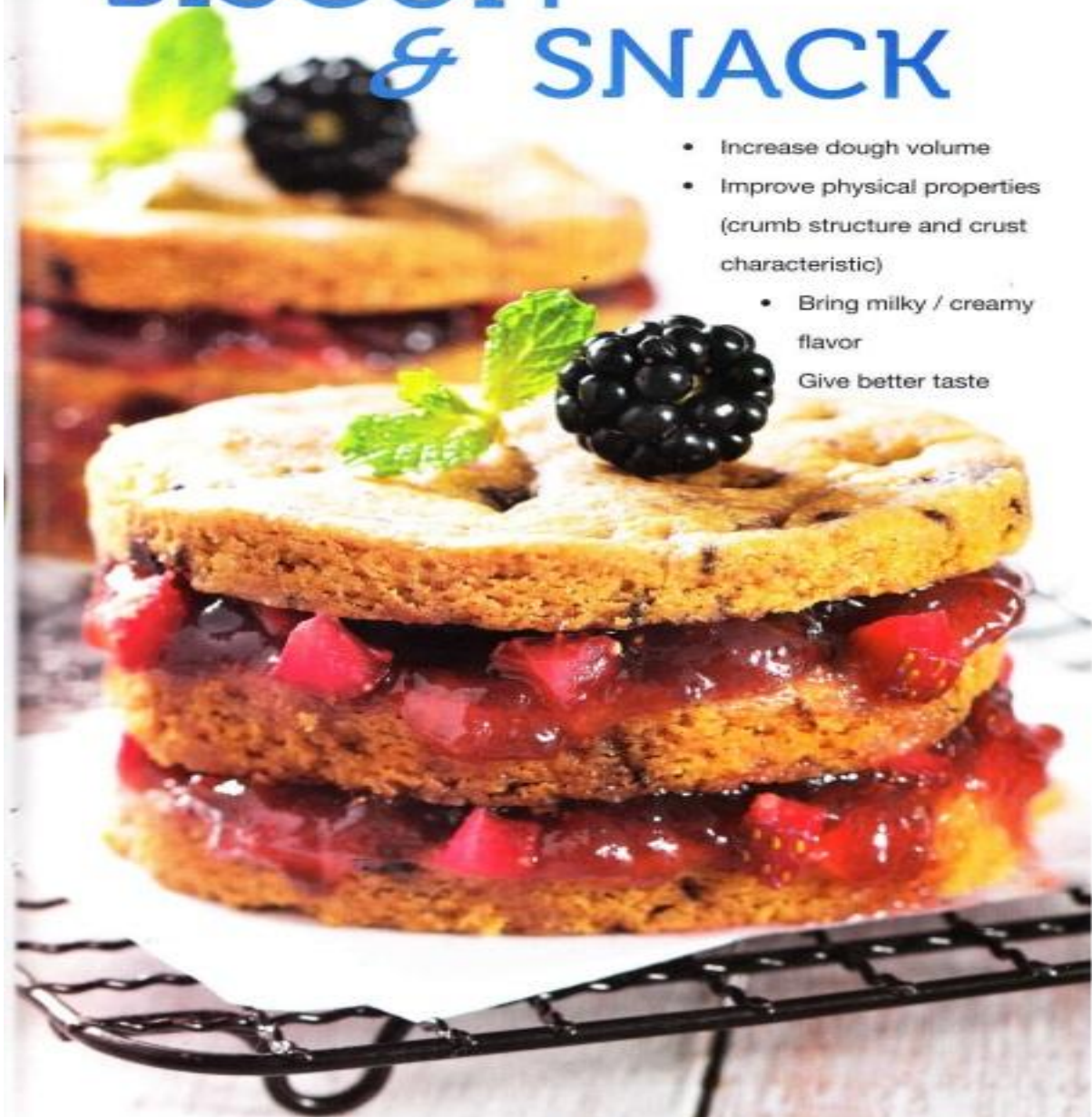
BAKERY

Lautan Dairy makes your bakery product tastier without compromising the cost

- Improve texture
- Better flavor
- Improve physical properties
- Prolong shelf life
- Good for decoration (topping)
- High fat products, can be used for all types of ready-mixed baking powder

BISCUIT & SNACK

- Increase dough volume
- Improve physical properties (crumb structure and crust characteristic)
 - Bring milky / creamy flavor
 - Give better taste





SAVORY

There is no doubt if Lautan Krimer makes your soup and seasoning much creamier and tastier.

- Whitening agent
- Increase thickness
- Improve soup sense and taste
- Enhance creaminess and texture

ICE CREAM

If you need milk in your ice cream, then you will find Lautan Dairy as your "must have" ingredient.

- Improve creaminess
- Prevent the formation of large crystal ice
- Improve texture
- Increase the expansion rate
- Anti melting





CONFECTIONERY

Lautan Krimer and Lautan Dairy will boost milky and creamy taste of your confectionery products.

- Bring the flavor (milky / creamy)
- Replace milk
- Confectionery coating, enhance and maintain gloss properties while minimizing tempering and handling problems