

The latest at the Hi 2008: HEALTH 400 - Lactose reduced dry milk product made from low fat milk

Skimmed milk powder is an indispensable ingredient in the production of numerous food and dessert products as it improves the taste and texture of food. Moreover, it contains a wealth of important nutrients.

At 50 %, lactose (milk sugar) is the most prominent ingredient of skimmed milk powder in terms of volume. However, 70 % of the world's populations today is suffering from lactose intolerance, given that they lack the enzyme lactase, which divides lactose into its substances glucose and galactose in the small intestine.

If people who are lactose intolerant ingest this substance, they experience a variety of physical symptoms such as distention, bloating, intestinal cramping, nausea or vomiting. In Germany alone, 15–25 % of the population is now suffering from lactose intolerance. In Asia and Africa, the levels reach more than 90 %. This is the main consequence of poor chocolate consumption for instance in China.

HEALTH 400, lactose reduced dry milk product developed by Uelzena, offers a solution. It contains less than 1 % lactose. Not only is **HEALTH 400** very well tolerated, it also offers substantial benefits when used in food processing:

- **2–3 times the sweetening power of conventional products**

Advantage: It can be used as a natural sweetener and/or to reduce the amount of saccharine used in production.

- **No more sandy ice cream texture caused by crystallized lactose**

Advantage: Ice cream made with **HEALTH 400** as one of the ingredients does not crystallize as much and allows the production of a much creamier final product.

Just like conventional skimmed milk powder, **HEALTH 400** can be used in the development and production of foods.

Our high quality standards combined with many years of experience in the production of spray dried foods as well as our constant pursuit of innovative solutions have made Uelzena eG one of the leading providers of powder based ingredients for the food processing industry. Please contact us to order samples and obtain additional information. We will be pleased to send both promptly.

Basic Recipe for Ice Cream

Made with **Health 400**

100 g	Health 400
30 g	dextrose
15 g	glucose
100–200 g	saccharine
140 g	malt dextrin
68 g	milk fat
17 g	emulsifiers E 472 A, E 472 B
1000 ml	water



Lactose reduced dry milk product contains the following primary ingredients:

- Proteins
- Minerals
- Vitamins
- Carbohydrates

HEALTH 400 can be used in the following food products:

- Chocolate
- Ice cream
- Cakes and pies
- Dietary foods
- Muesli bars
- Desserts
- Ready-to-eat meals



Dear Customer,

We are very pleased to have the opportunity to present our first issue of our corporate Newsletter to you. Our Newsletter is scheduled to be published on a quarterly basis. It will also include sample recipes for our existing products, as well as a wealth of insights into our company and business.



At this year's Health Ingredients Tradeshow in Paris, France, Uelzena will introduce the above described lactose reduced dry milk product **HEALTH 400** as well as two other innovative and interesting products: A plant-based high Omega-3 content powder as well as a new butter with 85 % less cholesterol than conventional butter.

Other highlights: The encapsulation of liquids achieved by the exclusive LiCAP process as well as the production of powder straight from the liquefied material.

We invite you to visit us at the Hi and to arrange a personal appointment at our Booth F046 in Hall 1. I am looking forward to having the opportunity to present our ingredients and their benefits for your products in detail on location. Please contact me via phone at 49 (0) 581 806 5860 or via e-mail at gerhard.kuehn@uelzena.de

To get your complimentary ticket to the show and a catalog, please register online at www.hi-events.com

See you at the tradeshow in Paris!

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