



Replace whole milk powder, keep the taste

Nutritious, delicious and affordable baked goods

Introducing **Lactorich Reva K8**, ofi's filled milk powder designed to replace whole milk powder with a one-to-one ratio in bakery applications. Specifically developed for a range of bread applications including sweet, white and milk breads, Lactorich Reva K8 is also well-suited to donuts, pound cakes, croissants, cookies and cream-filled biscuits.



Bread



Cookies



Cake



Cream filling
(biscuit & wafer)

This filled milk powder enhances moistness and softness in bread, lamination in croissants, and crispiness in cookies. It allows you to create the milky, buttery flavor, comforting aroma, and attractive appearance and texture your consumers expect in baked goods.

Substantial increases in whole milk powder prices in recent years, have driven bakers to replace this essential ingredient with low-cost alternatives. However, this can often cause inconsistencies in quality and taste.

Lactorich Reva K8 fills this gap by delivering similar functionalities and sensory properties as whole milk powder, without the hefty price tag. Whole milk powder can be completely replaced (one-to-one) in formulations too, so no change in recipe is required.

With Lactorich Reva K8, you can meet growing consumer demand for nutritious, delicious and affordable baked goods, while keeping production cost-efficient.

Product highlights



Full-on flavor and functionality

Delivers an attractive dairy flavor profile while enhancing texture and appearance in baked goods



Natural ingredients

Made using high-quality milk solids sourced from Europe, New Zealand and USA



Healthier choice

Good source of calcium and protein, made with non-hydrogenated, trans-fat-free vegetable oil



Enhanced health profile

Fortified with vitamins A, B2, D3, and E



Halal certified

Meets your consumers' needs anywhere in the world



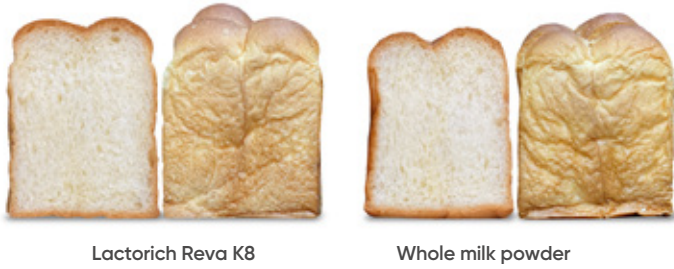
Great stability

18 months of shelf life

Make it real with us today
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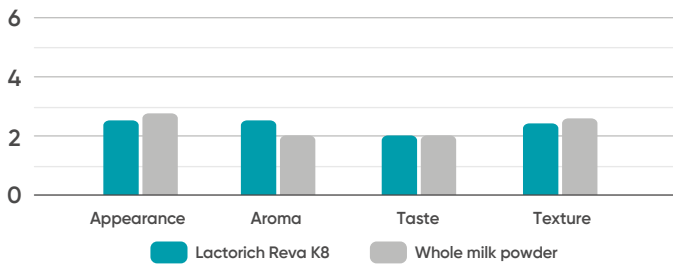
White bread

Visual comparison



In white bread, Lactorich Reva K8 achieves a consistent crumb structure as well as an even leavening and oven spring. It also produces a comparable bread height, taste, texture and color to products made with whole milk powder.

Sensory comparison



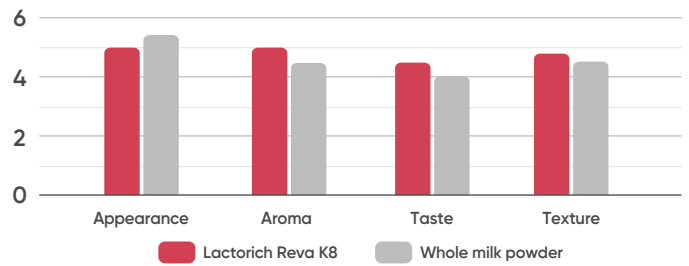
Butter cookies

Visual comparison



In butter cookies, Lactorich Reva K8 offers a more crisp crumb than whole milk powder, and highlights the buttery aroma consumers expect from the end product. It yields the same browning effect and size of cookie, and is comparable in terms of taste.

Sensory comparison



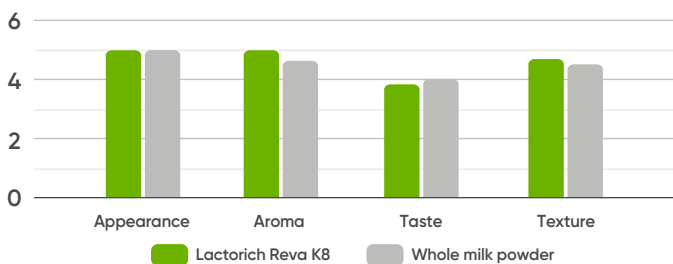
Butter cake

Visual comparison



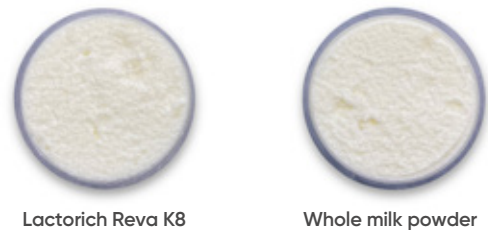
In butter cake, Lactorich Reva K8 creates a slightly finer crumb and comparable taste and aroma to applications made with whole milk powder.

Sensory comparison



Cream filling for biscuit

Visual comparison



For cream filling in biscuit, Lactorich Reva K8 helps create a rich, creamy texture and smooth mouthfeel, comparable to whole milk powder. In terms of taste, this product delivers a more impactful flavor, because it is perceived to be slightly saltier, more milky and buttery, with distinct notes of caramel.

Sensory comparison

