



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 specialties as powder. Our assortment gives you the best of both worlds: the incomparable taste of the fresh product and the long shelf life and convenience of the powder.

In addition to the classic milk-based products, we also offer milk-free, vegan alternatives from plant-based sources.

Our research & development team ensures the highest quality and, together with our application specialists, provides innovative 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, chips 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-to-eat meals
- + Ice cream
- + Desserts
- + Glazes
- + Beverages
- + Seasoning
- + Cereals and 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 5.4

Yoghurt Specialities

- + Whole milk yoghurt powder
- + Instant skimmed milk yoghurt powder
- + Cream yoghurt powder, greek style
- + Skimmed milk yoghurt powder, 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.

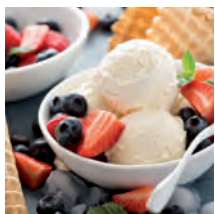
The secret behind our unique product quality is the fermentation process, performed exclusively at

Dr. Suwelack's premises.

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



Variety of tastes from aromatic to mild/sweet due to pH levels from 4.3 to 5.4





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 chips.



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

Product range

International

- + Mascarpone powder
- + Crème fraîche powder
- + Sour cream powder
- + Buttermilk powder
- + Skyr powder
- + Kefir powder

Cream cheese and quark

- + Quark powder, low fat
- + Cream Quark Powder
- + Fresh cheese powder, low fat

Cream and sucrème

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





Product range

Caramilk® Classics

- + Bright
- + Brown
- + Roasted

Caramilk® Specialities

- + Crème Brûlée
- + Confiture de Lait
- + Dulce de Leche
- + Toffee

Caramilk® Pure

- + Without added sugar

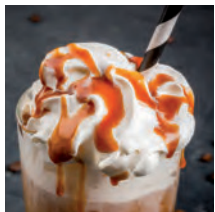
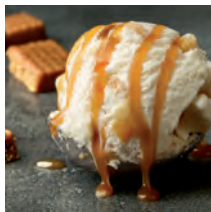
Caramilk®

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.



Vast variety of flavours and colours through different roasting degrees



Vegan

Plant-based alternatives

Vegan is *the* trend in conscious nutrition. With our milk-free alternatives from plant sources, you can benefit from the growing demand for vegan products.

The sweet powder extracts offer an alternative to conventional milk powder, enabling you to create new vegan taste experiences.

Product features

- + For the production of vegan products
- + Gluten-free
- + Sugar reduction possible – thanks to high sweetening properties
- + Long shelf life and flexible in use
- + Wide range of applications: chocolate, confectionery, bakery products, desserts, ice cream, beverages and much more
- + Naturally lactose-free and low-fat

Product range

Pure

- + Oat extract powder
- + Oat extract powder, organic
- + Rice extract powder
- + Rice extract powder, organic

Specialities

- + Fermented
- + With added fat
- + Other, selected cereals



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HOW CAN WE HELP YOU?

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Please contact our specialists:

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