

## **FIE London 2007**

### **Press release**

EPI Ingredients, the powdered dairy ingredients specialist, is pleased to welcome you once again this year to the FIE London at its stand:

#### **South Hall – stand J80,**

with a focus on three main themes:

➤ **Fermented powders and their applications:**

- Low fat, part skim or whole yoghurt powders -- 4 references for sauces, ice creams, chocolate fillings, ...,
- Soft cheese powder for “**Cheese cake**” recipes for instance,
- Fermented milk proteins with inactivated ferments or live ferments according to the requirements of the application, at present 4 references,
- EPI LAC 930, a pre-stabilised yoghurt powder for acid dairy drinks.

**INNOVATION:**

EPI Ingredients presents its fermented products in flake form, so they can be used in cereal mixtures for breakfast, confectionery, diet bars or any other recipe calling for yoghurt flavouring.

➤ **EPIWHITE 950:**

- This is the first 100% plant-based coffee whitener, allergen free, neutral tasting with good emulsifying and whitening properties. This economical product is obtained from an original and patented industrial process and is the fruit of close collaboration between LCI and EPI Ingredients.
- EPIWHITE 950 can be used in: hot beverages such as coffee, tea, chocolate and also soups or milk-based desserts and ice creams.

➤ **New commercial partnership :**

EPI Ingredients has become the commercial partner of the Belgian company SOLAREC and is taking over commercialisation of the 45000 tons of milk powders produced at the Recogne facility. These volumes are to be added to the 65000 tons of various dairy ingredients initially commercialised by EPI Ingredients.