

DOSAGE MIXING

Sweet whey (enriched or not with proteins) and **fat** are dosed and mixed in a continuous process

HOMOGENISATION - EMULSION IN LIQUID PHASE

The mix is homogenised under **high pressure**. All the fat is :
> included in thin fat globule
> **encapsulated** and **protected**
under whey protein cover

HOMOGENISATION

95%
of fat globules are less
than 3µm size

SPRAY DRYING PROCESS

A very high fluidity powder is obtained. The whey can be enriched up to 60% of fat.

**Fat encapsulated
in a protein
complex**

