



OUR PHILOSOPHY: for your business success.



OUR INGREDIENTS: the basis of your success.

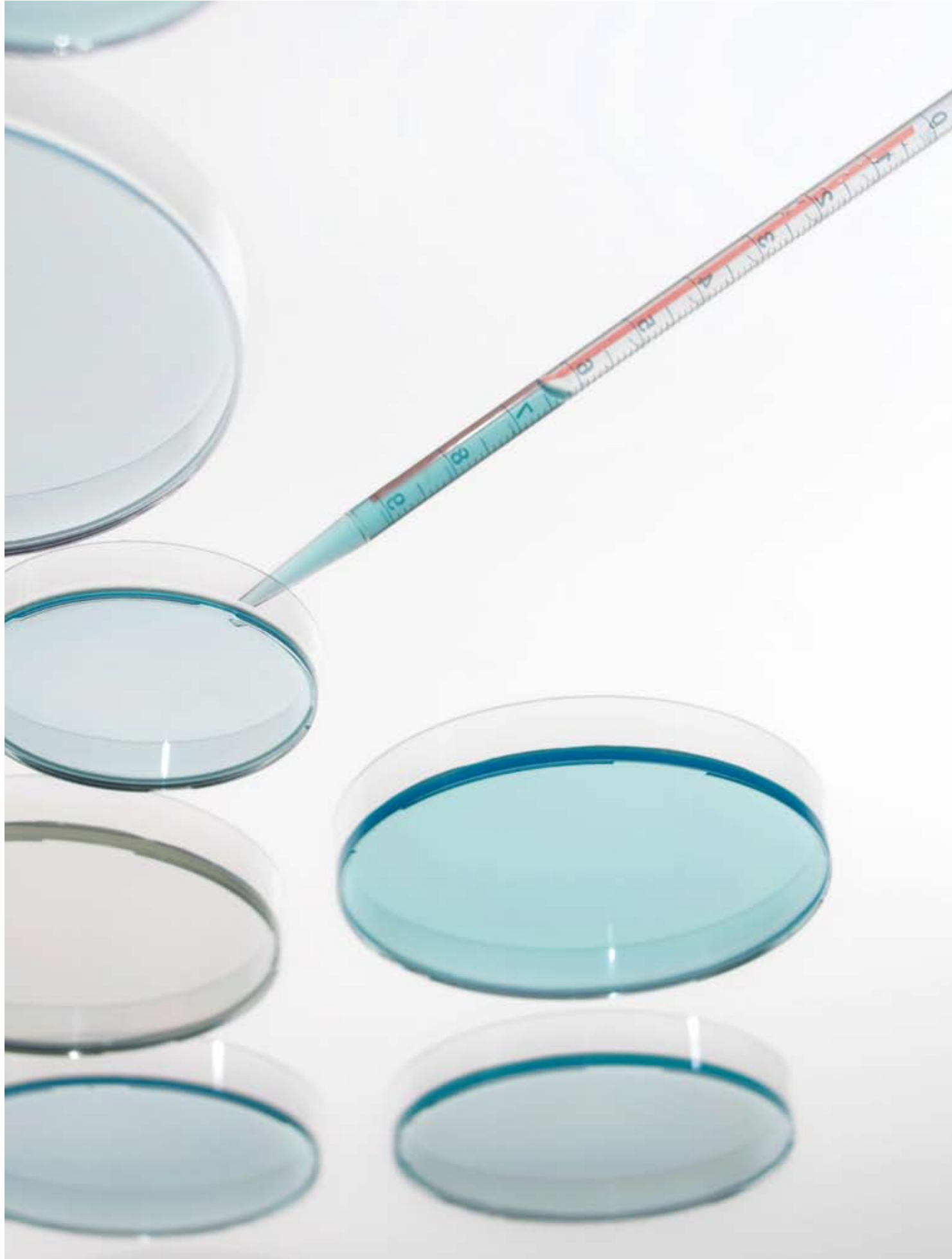
Since 1989, the name Lactoland has stood for first-class powdered milk products. Our ingredients, food compounds and food commodities are known around the world as leading products in the modern food industry. From our headquarters in Dülmen (Westphalia/Germany), we supply a steadily growing group of international companies.

Welcome to Lactoland!

Our selection of first-class milk products is as diverse and individual as our clients. After all, we know from experience that Lactoland customers are only satisfied with the best.

Lactoland is both a consultant and supplier to the food industry. We have a wealth of expertise and the necessary resources for the development and smooth distribution of our products. From the purchase of commodities to the delivery of finished ingredients, only the professionals from Lactoland will process your order.





OUR STANDARDS: Your security.



A uniformly high and reliable quality level is paramount – particularly in the food industry. When working with sensitive milk products, we adhere to the highest quality standards: our own. Naturally, our company is also certified according to DIN EN ISO 9001:2000.

Our control – Your trust

In our in-house laboratory, highly qualified employees inspect every lot we receive from our carefully selected suppliers. Goods are not released for further processing until a third-party laboratory has certified them as being of impeccable quality. We conduct this double quality test not only upon initial receipt of the commodities, but also on the finished goods at the end of production. Also, a sample from every lot we produce is kept within our premises for a full twelve months.

Reliability – a good feeling!

Our customers can fully rely on receiving uniform Lactoland quality at all times. See for yourself: we would be pleased to have you look over our shoulder during an individual customer audit!



OUR PRODUCT VARIETY: for your recipes.

The food ingredients, food commodities and instant products from Lactoland form the basis of a variety of exquisite food products around the world. Whether it is savoury cheese, melt-in-the-mouth chocolates, spreads, refreshing beverages or ice creams: whatever recipe ideas you would like to create, Lactoland offers the perfect basis for your product.



Compelling results – from the very beginning!

Commodities are crucially important for the quality of a final product. For this reason, we choose our suppliers carefully. You can obtain an overview of our partner dairies during our regular audits. These commodities are then processed into our top-quality ingredients. Close consultation with our customers guarantees that we are able to quickly and flexibly comply with individual requests. You set the functional parameters and we have the experience, skills and qualifications to carry these out!

Innovation: for tailor-made recipes!

We consider quality management to be an evolutionary process. We attach particular importance to working closely with our customers – from optimising all production processes to jointly developing individual recipes. Lactoland uses only highly qualified, trained and skilled personnel working with state-of-the-art technology.

Along with our proven formulas for success in filling sales orders and our comprehensive product consulting, several Lactoland house brands, including those in the baby food and instant whole milk powder divisions, are well-known around the world.



A wide range of services – comprehensive assistance.

In addition to our high-quality products, we offer our customers and partners a comprehensive range of services:

- Tailor-made solutions: development of customised recipes
- Optimisation and recombination of successful products
- Precise functional checks
- Exact laboratory tests
- Technological and conceptual consulting
- Efficient logistics
- International trade
- Sales of our own brands

In addition, we also sell liquid products.



OUR LOGISTICS: for your time management.



Efficient and professional logistics are part and parcel of the Lactoland service portfolio. Whether you would like to produce cheese, chocolate or ice cream or any other dairy product, in Germany, the USA, Mexico or Malaysia or anywhere worldwide, our logistics department ensures that your goods always arrive on time at precisely the right location – from a big bag to a complete container load.

Formalities – already taken care of!

From product packaging to unloading at the final destination, we always facilitate and ensure a smooth workflow. As part of this service, our logistics experts will also take care of a full range of formalities as needed, including transportation specifications or customs regulations. Tight production schedules, last-minute delivery dates or customer deadlines are not a problem – our management system can cover any possibility.

We also offer a special service in the area of liquid products to our partner dairies. Capacity and flexibility are frequently demanded at short notice. Since it is not always possible to precisely calculate the required quantities in advance, we are extremely flexible; our trucks are on the road daily between dairies, balancing out possible shortages as well as any surpluses.

OUR SERVICE: for your convenience.

At Lactoland, we believe that satisfied customers are a company's best calling card. To ensure that all our clients are served fully and competently, we develop an individual service concept for each one. Together, we then find the optimal solution for your individual needs and proposals.

Service – a recipe for success!

All Lactoland employees are fully trained and highly motivated. As a dynamic, medium-size company, we have flexible structures that allow us to undertake projects directly, even at short notice – in a customised and absolutely practical manner.

It is the well-balanced mixture of technological and managerial expertise, well-founded knowledge of the industry, and the highest level of quality and creativity that have made Lactoland the internationally successful company that it is today. You too can benefit from our longstanding experience in the international markets of the modern food industry. Regardless of the basis of your entrepreneurial success – with Lactoland, you will have a strong and reliable partner at your side!

AN OVERVIEW OF OUR PRODUCT RANGE.

Compounds	diverse	Tailormade blends
Powders with high fat content	42 %	Cream powder
	50 %	Cream powder
	55 %	Cream powder
	70 %	Cream powder
	75 %	Cream powder
	72 %	Butter powder
Yoghurt powder	pH 4,0–4,4	Intensive sour (Skimmed milk yoghurt powder)
	pH 4,5–4,8	Medium sour (Skimmed milk yoghurt powder)
	pH 5,3–5,4	Mild sour (Skimmed milk yoghurt powder)
	26 %	26 % Whole milk yoghurt powder
Milk protein concentrates	42 %	42 % Cream yoghurt powder
	40 %	MPC – milk protein concentrate
	42 %	MPC – milk protein concentrate
	50 %	MPC – milk protein concentrate
	80 %	MPC – milk protein concentrate
Casein/Caseinates	85 %	MPC – milk protein concentrate
	Sodium Caseinate	Extruder/Spray
	Calcium Caseinate	Extruder/Spray
	Acid Casein	30/60/90 Mesh
Commodities	Rennet Casein	30/60/90 Mesh
	Skimmed milk powder	As per customer specification
	Spray dried full cream milk powder	As per customer specification
	Roller dried full cream milk powder	As per customer specification
	Butter milk powder	As per customer specification
Whey Powder Derivatives	Sweet whey powder	As per customer specification
	30 %	WPC – whey protein concentrate
	35 %	WPC – whey protein concentrate
	45 %	WPC – whey protein concentrate
	60 %	WPC – whey protein concentrate
	80 %	WPC – whey protein concentrate
Liquid Products	Lactose	Diverse mesh size
	32–40 % fat	Dairy Cream (also in BIO quality)
	30–37 % dry matter	Skimmed milk concentrate (also in BIO quality)
	30–37 % dry matter	Buttermilk concentrate
	30 % dry matter	Sweet whey concentrate
	45 % dry matter	Acid whey concentrate
		Milk permeate (-concentrate)
		Whey permeate (-concentrate)
		Raw milk (also in BIO quality)
		Buttermilk
	Fresh milk 2,0–4,0 %	
	Skimmed Milk	

HOPE TO SEE YOU SOON: at Lactoland.

Do you have any further questions about our company, products, or services? Simply contact us, we would be happy to take the time for a detailed discussion!





Lactoland Trockenmilchwerk GmbH

Wierlings Esch 50
48249 Dülmen (Germany)
Phone +49 2594 7906-0
Fax +49 2594 7906-808
info@lactoland.de
www.lactoland.de

Lactoland US, Inc.

777 E. Tahquitz Canyon Way, Suite 200-85
Palm Springs, CA 92262 (USA)
Phone +1 (760) 505-1683
Fax +1 (760) 300-3807
info@lactoland.net
www.lactoland.net