

5th November 2024

PRESS RELEASE

New medical nutrition ingredient combines high-protein with “best taste yet”

Arla Foods Ingredients has launched a new whey protein hydrolysate with a better taste profile than comparable ingredients for peptide-based medical nutrition.

The highly hydrolysed whey protein ingredient Lacprodan[®] DI-3092 allows 10g of high-quality single-source protein to be packed into 100ml – significantly higher than the market standard of 6-7g per 100 ml.¹ Additionally, it is designed to taste great with minimal bitterness, helping overcome a key challenge in medical nutrition.

Whey protein hydrolysates are produced through an enzymatic process where protein is broken down into peptides. Sometimes described as “pre-digested”, they are a valuable solution for the nutritional needs of patients with impaired gastrointestinal function or nutrient absorption.

However, peptide-based products are also known for an unappealing bitter taste. This is a serious problem given the impact of taste and texture on compliance with medical nutrition. Many patients report that medical drinks have an unpleasant texture and taste,² and in a recent study, half of those recommended medical nutrition plans did not complete them, or did not take the full dosage.³

Mads Dyrvig, Head of Sales Development, Specialised Nutrition at Arla Foods Ingredients, said: “Whey protein hydrolysates are essential for peptide-based medical nutrition but there are three key challenges in the category. The first is to improve taste and texture, which is important to ensure patient compliance. The second is to go higher in protein, and the third is to do that using a high-quality protein source. Lacprodan[®] DI-3092 – our best-tasting whey protein hydrolysate yet – overcomes all three challenges.”

To showcase the new product, Arla Foods Ingredients has created two new prototypes – a ready-to-drink beverage and a ready-to-mix powder. Both the 200Kcal recipes contain 10g protein/100 ml and offer a very mild taste, as well as low viscosity.

Lacprodan[®] DI-3092 offers a high degree of hydrolysis (16-22%) and low lactose content. It is also UHT-stable, making it suitable for both direct and indirect heat treatment.

¹ Innova Market Insights

² Lindberg International, Qualitative study on medical nutrition, 2024

³ FMCG Gurus Medical Nutrition Insights database, 2023

For more information contact:

Steve Harman, Ingredient Communications

Tel: +44 (0)7538 118079 | Email: steve@ingredientcommunications.com

About Arla Foods Ingredients

Arla Foods Ingredients is a global leader in improving premium nutrition. Together with our customers, research partners, suppliers, NGOs and others, we discover and deliver documented ingredients and products that can advance lifelong nutrition for the benefit of consumers around the world.

We serve leading global brands in early life nutrition, medical nutrition, sports nutrition, health foods, and other foods and beverages.

Five reasons to choose us:

- We're passionate about improving nutrition
- We innovate by connecting the best
- We master both discovery and delivery
- We build strong, long-lasting partnerships
- We are committed to sustainability

Headquartered in Denmark, Arla Foods Ingredients is a 100% owned subsidiary of Arla Foods.

<https://www.arlafoodsingredients.com/>

LinkedIn

<http://www.linkedin.com/company/arla-foods-ingredients>

LinkedIn (Latin America)

<https://www.linkedin.com/showcase/arla-foods-ingredients-latin-america/>

LinkedIn (China)

<https://www.linkedin.com/showcase/arla-foods-ingredients-china/>