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**PRESS RELEASE**

**Arla Foods Ingredients expands its organic offering**

Arla Foods Ingredients has further strengthened its credentials in the organic sector, with two new products for early life nutrition, and a range of concepts for organic food.

**Quality guaranteed: New formula ingredients**

More than six in ten Chinese parents say organic is very important to them when purchasing for their children[[1]](#endnote-2), and organic formula products are expected to grow by 10% in the next five years.[[2]](#endnote-3)

With access to one of the largest pools of organic milk in the world[[3]](#endnote-4), Arla Foods Ingredients can provide high volumes of consistently high-quality raw materials for organic formula. Meanwhile, the Arlagården® farm management programme ensures that its ingredients meet the highest standards of safety and animal welfare.

Arla Foods Ingredients has now added two new organic-certified products to its early life nutrition range: Lacprodan® IF-7390 Organic, a whey protein concentrate produced from organic whey, and Premium Lactose Organic. Both will be showcased at Food Ingredients China (May 31st to June 2nd).

Niels Joakim Karlsen, Paediatric Sales Development Manager at Arla Foods Ingredients, said: “Having a child is often the trigger for interest in organic, and of course parents are particularly focused on safety and high standards. It’s therefore especially important for formula manufacturers to use high-quality ingredients. As we expand our range, our vision is to become the most trusted supplier of organic ingredients for early life nutrition.”

**Organic food: Different concepts for different markets**

Despite global GDP decline, organic food sales grew in 2020, and the growth rate for organic packaged food was the highest among all health categories.[[4]](#endnote-5)

Arla Foods Ingredients offers a range of organic products for food, including organic versions of its Nutrilac® range of functional protein solutions.

It has now launched new concepts demonstrating their potential in different applications and different regions. They include Cast cheese: a natural and simple way of cheese making aimed at the growing Chinese cheese market and due to be showcased at Food Ingredients China. The process, which can be used to simulate cheese types such as cheddar and gouda, enables the production of both finished or semi-finished products. It also offers the option to develop new cheese products with a pleasant milky taste, as well as all the benefits of organic status.

Other concepts include an organic white cheese with a milky taste and optimal reaction to rennet. It offers an organic alternative to popular white cheeses in a region such as MENA. In addition, the concept includes an organic cooking-stable cheese, which targets the growing number of consumers who are reducing their meat consumption.

Moreover, an organic convenient and nutritious RTD has been developed. It has been designed to appeal to health-conscious consumers and is expected to be attractive for different regions, such as the European and MENA markets. The key attributes of this RTD are its high protein and calcium content, together with a mild and milky taste, and pleasant drinkable viscosity.

These product examples are just small selection of the different organic applications Arla Foods Ingredients can support with its new range of organic ingredients. There is much more to offer.

Barbara Jensen, Sales Development Manager at Arla Foods Ingredients, said: “Demand for organic is high across the world, but interpretations of what it means can vary significantly. In China, for example, organic has powerful associations with health and food safety. In other markets, it’s more about values like sustainability. As these concepts demonstrate, our ingredients can help manufacturers to create organic products that appeal to consumers in their target regions, while at the same time delivering functional benefits.”

**Toolkit for organic success**

The expansion marks the latest phase in Arla Foods Ingredients’ organic journey, which began in August 2020 with the launch of MicelPure™ - an organic micellar casein isolate.

Today it has launched a toolkit to help create successful organic products. The Natural Organic Winners campaign advises manufacturers to deliver more than just the organic message, and to tell engaging stories about health, sustainability and clean labels.

It also highlights the value that Arla Foods Ingredients offers companies in the organic space, including security of supply and specialist application support.

**For more information contact:**

Sonya Hook, Ingredient Communications

Tel: +44 (0)7498 539765 | Email: [Sonya@ingredientcommunications.com](mailto:Sonya@ingredientcommunications.com)

**About Arla Foods Ingredients**  
Arla Foods Ingredients is a global leader in value-added whey solutions. We discover and deliver ingredients derived from whey, supporting the food industry with the development and efficient processing of more natural, functional and nutritious foods. We serve global markets within early life nutrition, medical nutrition, sports nutrition, health foods and other foods and beverage products.

Five reasons to choose us:

* We have R&D in our DNA
* We offer superior quality
* We are your trusted business partner
* We support sustainability
* We ensure security of supply

Arla Foods Ingredients is a 100% owned subsidiary of Arla Foods. Our head office is in Denmark.

**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/

1. Health Focus International, Understanding Organic Parents in Europe – France, Germany, Spain, UK and Russia, N:2578, December 2021 [↑](#endnote-ref-2)
2. Euromonitor International [↑](#endnote-ref-3)
3. Organic milk production and organic dairies in 2019, Danish Agriculture and Food Council [↑](#endnote-ref-4)
4. Euromonitor International ‘Organic Food – Coronavirus and the Future’, March 2021 [↑](#endnote-ref-5)