

# L.V. Lomas introduces our newest Principals.

As a company who prides ourselves on growth and innovation, L.V. Lomas is continually searching for new products in the food industry. Below is a list of our newest Principals, who will contribute to L.V. Lomas' already comprehensive Food Products Portfolio.

## **Proliant Dairy Ingredients**

Product: Versilac®, a modified milk ingredient  
Features: Highly soluble powder, offers texture, colour and flavour performance while reducing salt, sugar, cocoa, dextrose and corn syrup solids in formulations  
Applications: Bakery, Beverages, Confections, Dairy, Prepared Foods



## **Molkereigesellschaft Lauingen mbH**

Product: Sodium and Calcium Caseinates  
Features: Creamy white powder, easily soluble in water, excellent emulsifying and gel-forming properties, increases protein content, improves shelf life  
Applications: Dairy, Meat, Prepared Foods, Beverages



## **FBC Industries**

Product: Liquid Additives and Preservatives including Calcium Chloride, Benzoates, Citrates, Phosphates, Sorbates and Custom blends  
Features: Easy to use, enhance efficiencies, reduce energy costs, improve consistencies, lower labor costs, safe to handle, eco-friendly  
Applications: Dairy, Beverages, Prepared Foods, Bakery



## **Chang Mao Biochemical Engineering Co**

Product: Malic Acid, Fumaric Acid, Tartaric Acid and Aspartame  
Features: Adjusts pH, flavour enhancement, shelf life extension  
Applications: Bakery, Beverages, Dairy, Prepared Foods



**For more information on the Principals above, or if you want to know more about our product offering, please contact your local L.V. Lomas Customer Service Representative.**



800 575 3382  
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