



MEET EPI INGREDIENTS AT FIE 2022

How can we rethink food products and adapt them to the world we live in?

The French dairy ingredients supplier Epi Ingredients continues to support food manufacturers in their **search for solutions in line with current consumer trends and expectations**.

To this end, at FI Europe 2022, the company will be presenting two new products that comply with both the **naturalness and "on-the-go" criteria of the market** at **Booth A183 in Hall 4**.

FIE visitors will be able to get an idea of the considerable potential of these innovations designed to be used as ingredients or toppings in a wide range of delicious applications such as yogurt drinks, filled cookies, ice creams or frozen yogurt, or sports bars and shakers.

These products are also **the perfect illustration of the Laïta Group's CSR approach initiated in 2015, Passion du Lait®**. As can be seen here, innovations are designed in response to societal expectations, with a view to being useful and open to the world.

1/ Launch of an organic yogurt powder

Epi Ingredients, a specialist in the production of natural yoghurt powders, is using its expertise to create a new signature product: **an organic yoghurt powder**.

The sensitivity of consumers to the quality of food products and the goal to eat better and healthier is expressed through the tremendous growth of the organic market in the last decade. Despite a recent downturn, France's organic sector has doubled in 5 years and is one of the leading producers and markets in Europe.

To accompany the food industry in this market, **EPI has made considerable efforts in terms of sourcing (raw materials and suppliers) and by obtaining certification for its production facilities to meet the strict requirements of organic specifications**.

The result? A full range of premium organic fermented powder, perfectly adapted to the development of products, offering **functional, nutritional, and organoleptic benefits, without refrigeration constraints**.

Its advantages:

- **Natural yogurt taste:** EPI INGREDIENTS makes a yogurt and then dries it, unlike a more acidic milk powder. It is easy to implement and can be incorporated into a wide range of food matrixes, thus providing strong yet distinctive dairy flavors and natural acidity to the finished product.
- **Controls fermentation** to obtain active or inactive flora.
- **Quality:** EPI INGREDIENTS can adapt formulations to comply with local regulations. Our powders are manufactured using industrial machinery that produces infant powder,

thus providing a very high level of hygiene which makes them suitable for infant nutritional products.

- **Usefulness:** few proposals on the market of organic yogurt powder.

Wide range of applications: Ice cream, Beverages, Infant Nutrition, Adult Nutrition, Bakery.

2/ Sports nutrition & innovative processes: launch of an extruded calcium caseinate powder, the ideal casein source for the development of high-protein bars.

EPI INGREDIENTS is making significant investments in R&D to offer manufacturers **a solution that radically changes the result of their product applications in the sports nutrition market.**

Indeed, the use of EPI INGREDIENTS' calcium caseinate supports the production of protein bars that are more flexible, less crumbly, and with a longer shelf life, preventing the hardening process. For the same type of protein, the powder can have different properties depending on its drying technique.

- **Process expertise:** EPI INGREDIENTS' calcium caseinate is produced by extrusion, while most competitors use spray drying technology.
The powders produced by extrusion have a compact structure, irregularly shaped particles, and very little air entrapment.

***Explanations:** High protein nutritional bars are nutrient-dense products based on balanced combinations of proteins, carbohydrates, fats and nutrients such as vitamins, minerals etc.*

One of the main problem with these bars is that they become harder over time. The right selection of proteins in a single index prevents them from hardening.

What's more: **this product checks all the boxes from a nutritional standpoint.** And we know how important this is for athletes.

In summary: why choose EPI INGREDIENTS calcium caseinate to produce a high-protein bar?

- A powder with the perfect particle size and cohesive behavior to provide a smooth, non-friable texture.
- High quality milk proteins
- A high casein content with an extended time of releasing amino acids into the bloodstream, promoting the maintenance and growth of muscles.
- Natural calcium content (1.4% of calcium) ideal for nutritional formulation.
- Suitable for lactose-reduced labeling

With this innovation, EPI is in line with the trend towards on-the-go consumption, which is driving a new dynamic, as is the desire for natural products and more sophisticated formulas of technicality. With 65 million Europeans going to gyms and a 23% increase in the number of gyms in two years,¹ on-the-go consumers are looking for products that are easy to consume and are good for their health.

¹ Association Europe Active et cabinet Deloitte

ABOUT EPI INGREDIENTS

Dry ingredients division of French dairy cooperative Laita and one of the world's dairy ingredients experts, EPI INGREDIENTS specializes in developing and marketing dry dairy ingredients for the food and nutrition industry and is fully committed to providing the best natural and nutritious value-added dairy products to meet the nutritional needs of targeted demographics. Besides years of experience in health & nutrition markets as well as in-depth knowledge of dairy processing, EPI INGREDIENTS also provides individualized support to their customers, giving them access to a dedicated team of experts continuously working on developing solutions tailored to their specific needs and demands.

ABOUT LAÏTA

Mother company Laita is one of the top 10 dairy cooperatives in Europe and oversees the entire milk collection process from local dairy farms, all located in Western France. No farm is more than 100 kilometers (≈ 62 miles) away from the plant that processes their milk, therefore, we are ensuring the highest levels of traceability.

Thanks to this tight control over the entire value chain, from field to fork, Laita Nutrition can provide its customers with the highest quality, most natural and safest ingredients possible. In return, Laita customers can offer a diversified, responsible, and healthy nutrition that end-consumers can fully trust.

As a sign of their ongoing commitment to product excellence, sustainability, and corporate responsibility, Laita Nutrition is now implementing a new corporate initiative: 'Passion du Lait®' (Passion for Milk).

Laita's activities:

- Consumer products
- Dry dairy Ingredients
- Health & Nutrition
- Animal Feed

Laita's key figures:

- 2,660 milk producers
- 1.5 billion liters (≈ 400 million gallons) of milk collected annually
- A turnover of €1.4 billion (2020)
- Customers in over 110 countries
- 1 high-performance industrial facility specialized in aseptic filling for ready-to-feed products
- 2 applications labs + 2 pilot plants

For further information, visit epi-ingredients.com, www.laita-nutrition.com, www.laita.com