



Crino[®] Skim Milk Powder



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Crino skim milk powder is the result of removing moisture from pasteurized nonfat milk, which is then spray dried. The powder contains not more than 1.5% milkfat and is a versatile and essential ingredient in many food formulations. Spray drying requires less intensive heating and creates a product that is more soluble when reconstituted in cold liquids.

- ◇ Improves color, flavor & texture of baked goods
- ◇ An economical source of dairy solids
- ◇ Excellent solubility
- ◇ Emulsification
- ◇ Browning & color enhancement
- ◇ Thickening
- ◇ Foaming
- ◇ Fat & water binding properties

APPLICATIONS

Beverages

Frozen desserts

Baked goods

Bread dough

Dressings & sauces



agropur.com/us • ingredients@agropur.com

7500 Flying Cloud Drive, Suite 250A, Eden Prairie, MN 55344 • (920) 944-0990

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