

## The Dairy Protein Edition

In recent years, there has been a notable and sustained surge in the popularity of incorporating proteins into daily diets, reflecting a fundamental shift in nutritional awareness and dietary preferences. Proteins, once primarily associated with fitness enthusiasts and athletes, have transcended their niche status to become a focal point in the broader spectrum of health-conscious consumer choices. This ongoing trend is driven by a convergence of factors, including the increasing emphasis on overall well-being, heightened awareness of the role of proteins in supporting various bodily functions, and a growing array of protein-rich food

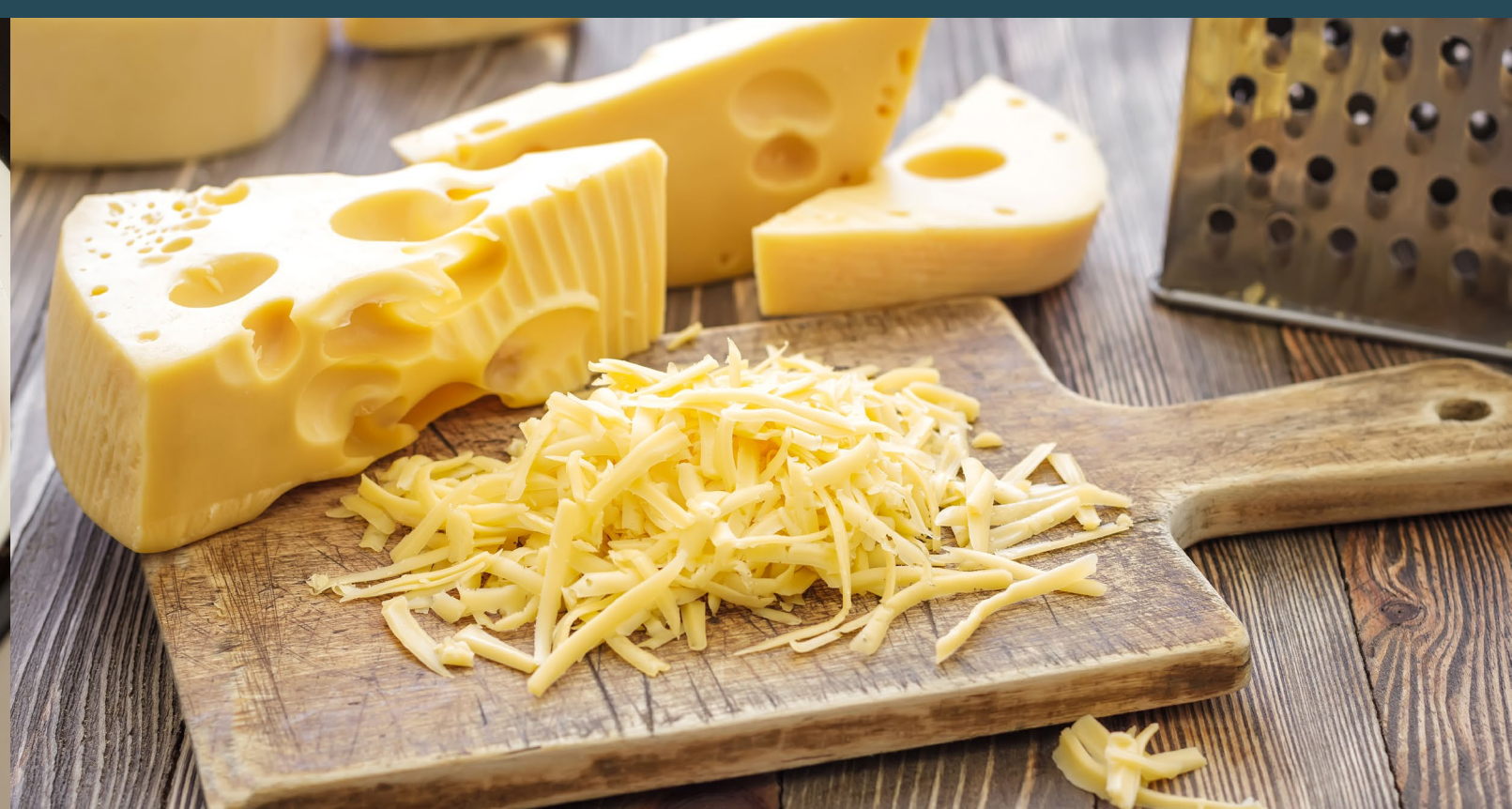
options that cater to diverse dietary preferences. As individuals seek to optimize their nutrition for sustained energy, muscle maintenance, and overall vitality, the incorporation of proteins into everyday meals has become a mainstream practice, shaping the contemporary landscape of dietary habits.

Chempure and our dairy protein partners can offer you a range of proteins suitable for various applications whether it is to improve the functionality in your end product or to increase the protein content.

## Casein and Caseinate Products

Chempure's suppliers provide a comprehensive range of casein and caseinate products. Whether you need these for a food or beverage application or for industrial purposes, Chempure

possesses the necessary expertise and supply chain infrastructure to fulfil your requirements. Our offerings include everything from fresh curd caseinates, micellar casein to milk protein caseinates.



## Leading Whey Protein Manufacturers

Our suppliers are the foremost producers of whey proteins. Whether you require highly concentrated whey protein isolate or fast-absorbing whey protein hydrolysate, Chempure's experienced team is equipped to deliver both the speed and scale necessary to enhance your product's success.



## FEATURED PRODUCTS OF THE MONTH

### BARsoft™: A Superior Functional Protein

BARsoft™ is an advanced functional protein formulated to deliver a soft texture, an optimal sensory experience, and an extended shelf-life for high-protein baked goods. It offers the nutritional advantages of complete milk proteins and helps to minimize moisture migration. Research indicates a notable reduction in browning and hardening throughout the product's shelf-life, ensuring a superior consumer experience.

- APPLICATIONS**
- Baked Goods
  - Bars



### PRObev™ Clear Whey Protein

PRObev™ offers a clear whey protein that becomes transparent upon mixing with water. This innovative type of whey protein is a new entrant to the market and has rapidly gained popularity. Although it shares a similar flavor profile with traditional whey protein, clear whey protein is particularly versatile, accommodating a diverse array of flavours and uses.

- APPLICATIONS**
- PRObev™ is ideally designed for ready-to-mix (RTM) applications, with a flavour profile that complements fruit and tea-based flavours, enhancing product visibility on retail shelves. Additionally, PRObev™ clear whey protein demonstrates excellent heat stability, making it equally suitable for ready-to-drink (RTD) beverages. Beyond beverages, PRObev™ can assist in expanding your product range to include protein gummies, gels, and various other consumer-friendly options.

**PRObev™**  
Clear Whey Protein Isolate

