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Milk FORTIFICATION Health and energy MULTIPLICATION



"Innovation always impacts"

Take advantage of the health trend

Milk is one of the most nutritious foods. Vitamins A and D though important for various bodily functions and naturally present in milk are removed along with fat when the milk is processed to produce toned, double-toned and skimmed milk.

At the processing level, Heritage Milk is being fortified with variants of Full cream milk (Fat 6.0%), Cow Milk (Fat 3.5%), standardized (Fat 4.5%), toned (Fat 3%), double toned (Fat 1.5%) and skimmed milk (Fat < 0.5%) with vitamin A and vitamin D will ensure that these will also reach consumers who purchase low-fat milk and provide them with significant amounts of their daily needs of these vitamins.

The technology to fortify milk is simple. Vitamin AD2 Premix can be added to milk are available in liquid form. The fat-soluble vitamins are also available in water-soluble form. The fortification process does not require any sophisticated equipment.

Liquid milk fortification: Liquid milk is fortified just prior to pasteurization, and it is essential to ensure a good distribution of the nutrients in milk prior to any heat treatment. Micronutrients are one of the essential nutrients, necessary for the normal development of a child's organism, protection from diseases and technogenic environmental factors, including genome reproduction.

Vitamin Premix: This includes both water-soluble vitamins (B1, B2, B3, B6, B12 and C) and fat-soluble vitamins (A, D, E and K) can come in liquid or spray-dried form. Example: In Dairy products, since it is already a rich source of calcium, it is fortified with Vitamin D to enhance calcium absorption and metabolism.



Consumers love dairy products with great taste and texture, but they are especially attracted to dairy foods and drinks that also offer the benefits of added nutrition, in the form of these vitamins and minerals:

Calcium

Critical for bone health at all life stages, calcium is particularly important for children and teenagers, who are growing rapidly, and the elderly, who are prone to bone degeneration as they age.

Zinc

This essential mineral also offers bone health benefits, and contributes to healthy brain function, fertility, and DNA synthesis.

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Magnesium

An increasingly popular addition to dairy products, magnesium is proven to boost protein and nucleic acid synthesis, bone growth, and energy metabolism, and it supports blood pressure regulation.

