



Flexible and also just-in-time service: WS Warmseiner Spezialitäten GmbH fleet of trucks

## Lactose free and with native starch: Industrial supply products made in Germany

Lactose free supply products and native starch based milk products are provided by WS Warmseiner Spezialitäten GmbH to their innovative food industry customers. Intermediate products with individual recipes are directly available to producers for the production of confectionery, bakery products,

delicatessen, sauces, salads and ready-to-serve meals.

“Increasing consumer awareness with regard to healthy diets has resulted in a boom in the demand for lactose free dairy products, preferably with natural additives.” According to Uwe Behrendt, responsible for Total Quality Management and Product Development for WS, this is the current market situation in the food industry. Meanwhile Uwe Behrendt and his team have developed versatile customer-specific recipes. Food manufacturers use lactose free yogurt and cream products for salads and spreads. WS creates creams and fillings that are lactose free and based on native starch for leading bakery product manufacturers. Uwe Behrendt can look back on extensive experience because “the real challenge is to maintain the



Responsible for Total Quality Management and Product Innovations: Uwe Behrendt, WS Warmseiner Spezialitäten GmbH

high level of manufacturing quality and to guarantee that the characteristics of the supply products remain the same when modified starch is substituted with native starch.”

Products are delivered to international producers of trendy food products in different types of bulk containers (sealed 10 kg plastic pails, foldable bag-in-box containers/pallecons and sterile containers holding 500 and 1,000 kg/heatable and coolable). These hygienic and practical containers are the basis for efficient processing of the batches. Just-in-time deliveries can be arranged with company owned trucks (refrigerated and tank trucks).

The WS Warmseiner Spezialitäten GmbH range includes cream and yogurt products, also with fruit puree and fruit pieces. The processing characteristics and the firmness of the yogurt compounds with native starch are comparable to that of supply products with modified starch.

For the food industry, the market for lactose free products has grown steadily over the last few years. The awareness and the possibility to diagnose symptoms of lactose intolerance have resulted in an increasing demand for these food products. In Asia and Africa the majority of the adult population (approx. 90 %) are affected by lactose intolerance; in Western European countries, North America and Australia it is up to 15 % of adults.

**Statistics references**> Journal of the American College of Nutrition, Verein für Laktoseintoleranz e.V., Nutritional Genomics, Fachagentur Nachwachsende Rohstoffe e.V. FNR

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