

FUNCTIONAL PROTEINS





PRODUCT RANGE

- EASY-TO-USE: 1: 1 REPLACEMENT
- COST SAVINGS, PRICE STABILITY

NOLLIBEL®



NOLLIBEL® is a functional dairy ingredient leader in the ice cream industry. This product brings unique functionality (texture improvement, melting resistance), especially when used at 100% replacement of milk solids non fat.

APPLICATIONS



SOFT SERVE





FUNCTIONALITY AND BENEFITS

- · Heat stability: resistance to pasteurization
- Overrun : structuration of the air bubbles network
- Taste: regular or mild milky notes all over the year
- Melting: heat shock resistance and reduced melting speed
- Texture: unctuosity, mouthfeel and reduced cold feeling
- Lactose: reduced risk of crystallisation



BIANBEL®



BIANBEL® is a range of high protein blends. It was developed to improve foaming properties and the foaming stability.

APPLICATIONS



AERATED PRODUCTS

FUNCTIONALITY AND BENEFITS

- · Heat stability: resistance to pasteurization
- Overrun: structuration of the air bubbles network
- Texture: improved feeling



BELKA®



BELKA® series is specially dedicated for yogurt, dairy drinks, bakery and chocolate application.

APPLICATIONS







FUNCTIONALITY AND BENEFITS

- Heat stability: resistance to pasteurization
- Taste: regular or mild milky notes all over the year
- Minerals: standardization





Specialist of functional ingredients, Bel Industries brings tailor made solutions with **positive innovation** to meet the requirements of food manufacturers around the world.

INNOVATION, QUALITY, SERVICE & COST SAVINGS



employees supported by Bel Group (12,600 employees)



1 mixing plant and 1 R&D center



managers leading innovations and recipe optimizations



A dedicated sales, regulatory, and quality team to bring the best of our proteins to your factories



BEL SA with share capital of 7 921 294,50 €
2 allée de Longchamp - 92150 SURESNES - FRANCE
RCS Nanterre 542 088 067

Belindustries.groupe-Bel.com

