Creative Enzymes®

Microencapsulated Protein Milk Base Powder

Cat. No. CEGZ-6316

Lot. No. (See product label)

Introduction

Description	Protein milk base powder is prepared from plant-derived materials with milk powder as a base and plant oil as a core material, using microencapsulation technology to produce a stable powdered ingredient.
Applications	Suitable for food, dairy products, beverages, alcoholic beverage formulations, health-food formulations, and household flavoring applications. It can be used in coffee, milk tea, solid beverages, and related products.

Product Information

Form	Powder
Composition	Plant-derived materials; milk powder base; plant oil core material.
Function	Provides dairy flavor and mouthfeel, masks plant notes, enhances milk aroma, and supports product stability.

Usage and Packaging

Package	1 kg aluminum foil pouch; 25 kg woven bag; 25 kg paper-plastic composite bag; customizable packaging.