



# Premio PROT

**Premio PROT – a multi purpose  
Proteinpowder for stabilization  
and enrichment used in Yoghurts  
and similar applications**

- ✓ **pure dairy ingredients**
- ✓ **for fresh and innovative food solutions**
- ✓ **out of non GMO quality milk**
- ✓ **Bavarian origin**
- ✓ **from experts in powder production**



**Premio Prot for high protein and fresh dairy products. Best to optimise your range and processes.**

can also be used in applications as bakery, icecream and sauces

Zoma is a subsidiary of Zott Group, family owned in third generation. The traditional companies are known for working with industry's highest production and quality levels, excellent raw materials, innovative products and food safety.

The functional protein powder **Premio Prot** is a unique product, produced by Zoma at our Bavarian production site. Zoma is an expert in milk ingredients and you can trust the gentle manufacturing processes. As raw material for Premio Prot German milk from own contract farmers and whey from our local cheese production plant is used. Zoma produces products with a very constant high quality as all our cheese is produced with German milk which is frequently carefully controlled and certified by own and external laboratories.



## Our raw material milk



**Milk is our most important raw material and represents the basis for our quality products.** We feel a strong commitment to our partners, consumers and society to ensure safety and responsibility in the value chain. This starts with our farmers who reliably supply us with the contractually agreed quantities of milk. Our program **Zott Passion for Quality Milk** is directed at all our farmers and communicates the joy of milk

and cows in a sustainable and tangible way. We work in active cooperation with our milk farmers to establish practical concepts for liveable and sustainable farming in future. For sustainable solutions in our farmer's milk production in relation to our program we established the best-practise-award "Die goldene Milchkanne" (the golden milk churn). We want to be a partner you can trust.



## Easy to use



- ✓ very good flowability
- ✓ very good solubility
- ✓ tested and used in our own premium products
- ✓ defined texture optimization
- ✓ good water binding
- ✓ stability over complete shelf life
- ✓ creamy mouth feeling

## Highly functional ingredient



because of very gentle processing:

- ✓ filtration process
- ✓ wet blending
- ✓ direct drying
- ✓ no chemical additives
- ✓ very low denaturation

## Certifications



- ✓ Halal
- ✓ Kosher
- ✓ GMO-free
- ✓ Ovo-Lactovegetarian



## Benefits for your products

- ✓ it's possible to replace other nondairy ingredients as gelatin, starch etc. and produce with cleaner label
- ✓ ingredient "milk protein" adds value to your products' ingredients list
- ✓ free from cross contaminants
- ✓ consistent quality (whey from only one source of cheese)
- ✓ 100% natural product
- ✓ vegetarian recipes possible
- ✓ neutral taste
- ✓ multi purpose

## The full range of our Premio products:



Used in applications as yoghurts, fermented milk products, protein drinks, cream cheese, bakery, icecream



Used in applications as pralines, chocolate, confectionary, sweets, ready meals and sauces



Used in applications as chocolate, bakery, dairy, desserts and icecream



Used in applications as whey based drinks, instant drink powders, bakery, chocolate, health and sports nutrition, cosmetics, infant formula and many more



## Zoma is a subsidiary of Zott Group | [www.zott-dairy.com](http://www.zott-dairy.com)

We are a third-generation Bavarian family owned company, steeped in tradition. At our facilities, we have been producing a variety of yoghurt, dessert and cheese specialities for over 90 years. Zoma is the specialist for powder processing in the Zott Group. Our products are available in more than 75 countries around the world. With a net turnover of 1 Billion EUR and 954 million litres of processed milk in 2017 and about 3,085 employees at present Zott is amongst the leading dairies in Europe. Our passion is for our brands, milk and indulgence. Innovation, quality, partnerships and the sustainable production of our products are all key values for us.

### Zott Caring for Life — our corporate responsibility concept

As a renowned food producer, we see it as our task to act with corporate responsibility. This applies to our own corporate activity just as much as to our cooperation with customers, suppliers and employees. Our corporate responsibility concept covers the entire value chain with regard to the areas of raw materials, the environment, quality and safety, employees, society and stakeholders.



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