

InLeit coffee creamer with Leitup M90D



High emulsifying
capacity



Recipe cost reduction



Stable product supply



Good colour and taste

Your challenges,
our innovation.

 **InLeit**[®]
Dairy Ingredients

InLeit coffee creamer

With Leitup M90D



Our solutions to your challenges

LeitUp M90D is the perfect functional ingredient to enhance your non dairy coffee creamer. It **elevates the smooth and creamy texture while preserving its distinct flavor nuances**. Thanks to its remarkable emulsifying capacity, delightful color and taste, it serves as an ideal replacement for ingredients like caseinate, simplifying labeling and guaranteeing a reliable and constant supply.



LeitUp M90D

Stable foam covers the entire surface of the mug more effectively

VS



Caseinate

Less stable and inconsistent foam



Nutritional Value (per 100 ml)

Energy (Kcal)	210
Fat (g) / of which saturated (g)	8,7/7,8
Carbohydrates (g) / of which sugars (g)	30/ 28
Proteins (g)	0,9
Salt (g)	0,2
Fiber (g)	0

Ingredients:

Water, sugar, vegetable oil, milk proteins, mono and diglycerides, dipotassium phosphate, natural and artificial flavor, stabilizers (cellulose gel, cellulose gum and carrageenan).

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