

Cornerstone® protein products line of functional and alternative proteins are specially formulated for use in a wide range of food applications. Cornerstone® ingredients enhance desirable food characteristics such as:

## **CHARACTERISTICS**

- Texture
- Creaminess
- Opacity
- Water binding
- Adhesion
- Dairy flavor

Corner-stone®

protein products

Cornerstone® protein products offer great solubility, outstanding gelling properties, and high water-binding properties. Beyond exceptional emulsification properties, Cornerstone® protein products are remarkably cost effective when compared to traditional milk powders and, in some cases, has the ability to replace milk powder in a 1:1 ratio.

## **APPLICATIONS**

- Ice cream
- Beverages
- Yogurts
- Nutritional products
- Confections
- Soups, sauces, and gravies

