



Enhancing your dairy applications

ofi is your partner to help you meet consumer needs



Outspan Malaysia, **ofi's** dairy manufacturing facility in the southern state of Johor, produces filled milk powder and dairy ingredients for customers operating in various categories – such as bakery, beverages, confectionery, ice cream and yogurt.

Our customers expect the best quality – and we are committed to providing it. With hi-tech manufacturing systems and well-established R&D capabilities, we constantly seek to develop new products to help you respond to the ever-changing demands of consumers around the world.

ofi's innovative Lactorich series features nine solutions designed to delight your consumers.

Check out our customized dairy solutions at ofi.com

Yogurt solutions



Pluz N8



This whole milk powder alternative is specially formulated to provide excellent yield in multiple yogurt applications, including set, stirred or drinkable.

Compared to whole milk powder, Lactorich Pluz N8 delivers better performance on aroma, mouthfeel, milkiness and creaminess in yogurt applications. It even allows you to customize the viscosity and hardness of your yogurt to meet specific consumer preferences.

Discover Lactorich Pluz N8 here

Prime G3



Specially designed to replace whole milk powder in drinking yogurt and UHT milk applications, Lactorich Prime G3 delivers the same flavor profile, milkiness, creaminess and mouthfeel that consumers expect from dairy products.

The product also offers superior stability at a lower price point, benefitting industrial producers.

Bakery solutions



Reva K8



Specifically developed to fully replace whole milk powder in bakery products, Lactorich Reva K8 finds its ideal use in all types of bread applications, including sweet, white and milk breads. It can also be used to deliver the goodness of dairy in donuts, pound cakes, croissants, and cookies.

Lactorich Reva K8 enhances moistness and softness in bread loaves, lamination in croissants and crispiness in cookies. This unique functionality delivers the desirable taste, appearance and aroma your consumers expect in baked goods.

Blis Q5



As an affordable alternative to dairy powder in bakery applications, this product can be used to fully or partially replace whole milk powder in muffins, cakes and cookies.

Lactorich Blis Q5 offers improved texture, a pleasant taste and a hint of milk flavor. Baked products prepared with this solution are visually appealing, making customers want to come back for more.

Beverages solutions

Blis C4



Lactorich Blis C4 is designed for hot beverages and drinking milk. Offering a richer mouthfeel, along with enhanced creaminess and milkiness, this filled milk powder delivers a premium taste for your consumers to savor.

With excellent stability in coffee and tea, Lactorich Blis C4 guarantees optimal quality by completely eliminating white feathery particles floating in hot beverages – all to improve your consumers' drinking experience.

[Discover Lactorich Blis C4 here](#)

Vers B2



A great-tasting milk-based drink with the natural goodness of milk, Lactorich Vers B2 is designed for drinking milk and dairy beverages. This milk powder provides a rich, creamy mouthfeel and a clean, milky taste profile, all without artificial flavors – offering the best possible value in its price range.

It also delivers a rich tea note-release and is coffee-stable, putting it high above other competitors in the market in terms of cost and quality.

Blis R5



This cost-competitive milk powder is designed for consumers looking for affordable drinking milk and milk-based beverages. It offers a creamy taste profile and improved mouthfeel – delivering quality at a competitive price point.

Lactorich Blis R5 is perfect for food services, especially catering, and retail channels. It can also be used to partially or fully replace whole milk powder in bakery and confectionary applications.



Prime U3



A substitute for whole milk powder, this product helps you create better tasting dairy solutions with natural ingredients.

From fruit-flavored milk drinks with real fruit concentrate, to nutritious yogurt drinks, and even light, tasty breads and croissants, Lactorich Prime U3 enhances a wide range of sensory profiles. If you're looking to improve aroma, creaminess, mouthfeel and softness in bakery applications – this product is the ideal choice.

[Discover Lactorich Prime U3 here](#)

Optim R6



A great complement to your breakfast foods and beverages, Lactorich Optim R6 is formulated to provide a rich mouthfeel with extra creaminess, whether you add it to morning beverages like tea and coffee, breakfast products like drinking milk and yogurt, or even bakery products.

Meet your consumers' needs for a healthy, affordable breakfast, while keeping the same great taste they love.

[Discover Lactorich Prime R6 here](#)

Make it real with us today

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