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Our **Cornerstone™ functional dairy proteins** are formulated for use in a wide range of food applications. They provide creaminess, texture, water binding, opacity, adhesion and dairy flavor.

Main Street Ingredients is a leader in milk fraction technology and has developed a process to fractionate milk into its main components. The fractionated proteins are physically modified through proprietary, state-of-the-art processing techniques, which significantly increase their specific functional properties. The modified functional proteins are recombined into high-quality, highly-efficient dairy ingredients, which allow food manufacturers to replace traditional milk solids. Our technology allows us to custom formulate an ingredient to meet the specific characteristics customers seek for optimum cost and performance in their food formulations.

Cornerstone functional dairy proteins have:

- **Great solubility**
- **Outstanding gelling properties**
- **High water-binding properties**
- **Great emulsification properties**
- **Remarkably cost effective compared to traditional milk powders**
- **Ability to replace milk powder in a 1:1 ratio**

Cornerstone functional dairy proteins will ensure manufacturers optimum, cost efficient and high quality formulations. For more information on our products, contact Sales and Customer Support at 800-359-2345, or visit our website at mainstreetingredients.com.