



Creating Value for Customers

Manufacture of spray dried
ingredients & powder premixes

Creating Value for Customers



Who We Are

PT. Lautan Natural Krimerindo is a leading company of food and beverage ingredients, specialized in spray dried ingredients and powder premixes. With the vision to be a world class ingredients company which focuses on creating value for customers and shareholders, we aim to deliver high quality food ingredients and provide manufacturing solutions to our customer to achieve business enhancement. Our RND expertise, supported by the latest technology machineries and certified quality management system allow us to cater a range of consumer and market needs from across the world.

“We always create value by only using the finest quality ingredients processed in the state of the art facility to deliver the best products for customers.”

Mission

1. Ensure productivity for company growth.
2. Focus on Research and Development to create product differentiation.
3. Maintain partnership with customers, stakeholders, human resources and suppliers.
4. Participate as green company that serve only eco friendly products.

Vision

To be a world class food ingredients company which focuses on creating value for customers and shareholders.

Milestones



Each improvement is made to prove that we care about our customers.

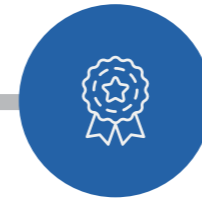


2010
PT. Lautan Natural Krimerindo was established



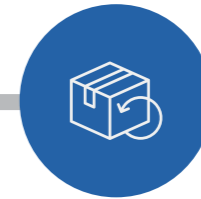
2012

- Initializing commercial production non dairy creamer
- Awarded with MUI Halal certification



2013

- Implementing ISO 9001 and 22000
- Implemented ERP and enterprise-wide integrated management program



2014
Launch of foaming creamer and Lautan Dairy

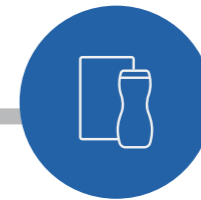


2018
Establishment of PT. Lautan Mitra Kreasi (Subsidiary of PT. LNK)



2017

- Commercialize 2nd dryer
- Implementing FSSC 22000
- Launch of retail brand "Ellenka"



2016
Launch of FiberCreme



Research & Innovation Approach



**Leading
Through
Innovation**

LNK is dedicating all resources to conduct research and study, equipped with high technology facilities and laboratories that enable to meet the quality standard. Utilizing the knowledge and expertise of our people, we continue to develop ranges of ingredient products to cater various food and beverage segments.

Awards:



Gulfood
Best Beverages



Sial Innovation - China
Selection



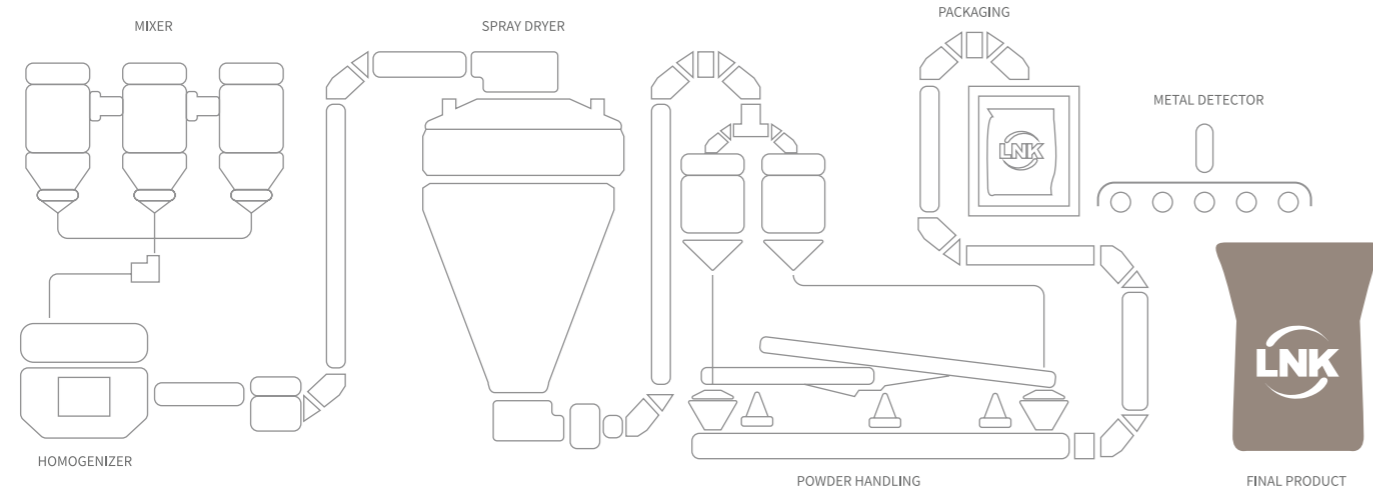
Sial Innovation - Paris
Selection



Top Brand Award
Top Brand in Creamer
Category

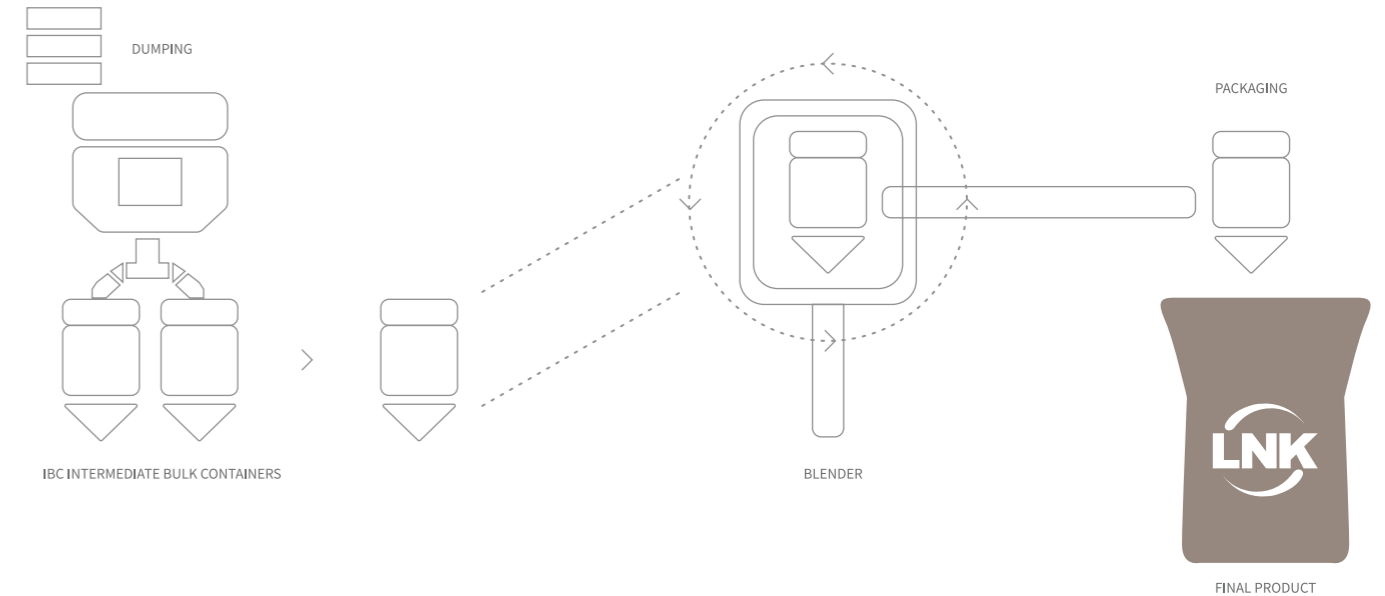
Production Process

Spray Drying Process



Using European technology, our spray drying facility allows you to transform liquids with desirable properties into a more convenient powder form.

Dry Blending Process



Our dry blending facility has capabilities to produce a wide range of ingredient blends and premixes



Quality Management

As a leading company in food ingredients sector, we are committed to always deliver the highest quality products to support our customer in achieving business enhancement. We implement quality management system to ensure that all of our products are manufactured under a certified processing standard. Start from raw material selection to production process and finished good handling. Every process are strictly controlled to guarantee the best quality products are delivered to our customer.

Certification



MUI halal Certificate



Food Safety System Certification (FSSC) 22000



ISO 9001:2015 Certificate



Organoleptic Laboratory

We have experienced and highly trained internal panelist to ensure that we deliver the best sensory quality products to our customer.



Microbiology Laboratory

All of our products are conducted microbiological tests to make certain that they meet safety regulations during the production process until finished products.



Physical Chemistry Laboratory

Equipped with high technology instruments to analyse the physical and chemical properties of our products.



Application Laboratory

In this laboratory, our product development carry out research and innovation to create new products which are capable to cater a wide range of food and beverage applications.

Product Portfolio

Lautan Krimer

Creamer / Beverages Whiteners

Excellent quality of creamers

Delicious, creamy taste, and pleasing mouthfeel powdered creamers that is suitable for beverages, milk tea, coffee, as well as an ingredients for filling, seasoning and dessert. Aside of the delightful sensory attributes, our creamers are versatile with a wide range of fat and protein content as well as fat and protein source to meet any different consumer's needs.

Features:



- Creamy and milky taste
- Full and long lasting mouthfeel
- Excellent solubility and powder properties
- Available in acid stable, no-trans fat, low saturated fat, low sugar creamer variants



Packing size	25 kgs in multiwall paperbag or 500 kgs jumbo bag
Shelf life	24 months in multiwall paperbag or 12 months in jumbo bag

Foaming Creamer

Indulgent creamy foam

Our remarkable foaming creamer creates smooth and milky foam layer instantly on the top of your beverages. It's a perfect complement to cappuccino, latte, and milk tea.

Features:



- Excellent foam height and foam stability
- Frothing foam texture
- Velvety creamy mouthfeel
- Delicate fresh milk taste



Packing size	10 kgs in multiwall paperbag
Shelf life	18 months

Product Portfolio

Lautan Dairy™

Dairy Powder Ingredients

Lautan Dairy offers vegetable fat based dairy powder for bakery, confectionery and beverages industry. Using Lautan Dairy in beverages and baked goods will provide whole milk or skim milk taste as well as develop texture, color and aroma.



Features:

- Whole milk and or skim milk taste
- Provides similar functions as milk
- Cost effectiveness

Best application for :

- Cookies
- Biscuit
- Ice Cream
- Bread

Packing size	25 kgs in multiwall paperbag
Shelf life	18 months



Lautan Premix™

Premium Powder Ingredients

A wide range of powdered ingredients for a variety of food and beverages applications. Lautan Premix cater to the demand in both industry and food service's market with a wide range of premium powder ingredients on the list.



- Coconut cream powder
- Whipping cream and topping powder
- Soft ice cream powder
- Yogurt powder
- Cheese powder

Packing size	25 kgs in multiwall paperbag
Shelf life	12 ~ 24 months



Product Portfolio

FiberCreme™

Multi-purpose fiber ingredient

Delicious and indulgent, FiberCreme™ has pleasing sensory attributes, but also contains high levels of fiber and able to promote healthy diet. It adds richness to everyday food and beverages while helping you meet your daily intake fiber requirements.



Features :

- Available in various types of fiber source
- Contains of min 50% soluble fiber
- Easy calculation fiber intake
- Act as prebiotics
- Free from trans fatty acid
- Low sugar and low glycemic index
- Health claim options such as vegan no E-number
- Rich and creamy taste

Best application for:

- Coffee
- Beverages
- Dairy Alternative
- Meal Replcement
- Cereal
- Snack and Bakery
- Soup and Seasoning

Packing size	25 kgs in multiwall paperbag
Shelf life	24 months



Available in retail:

6 gr
Aluminium Foil Pack

100 gr
Aluminium alubag

168 gr
HDPE Jar

450 gr
Aluminium Foil Pack with Folding Box

1000 gr
Aluminium Foil Pouch

TOP BRAND

Ellenka
fiber.creme

Co-manufacturing

Possibility to work together with our partners allow us to transform any ideas into marketable products.
Supported by our expertise and all of high technology facility, we extend our capability to offer co-manufacturing service which process the materials into semi finished or finished product.



Our scope of products:

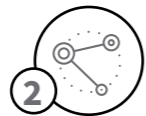
- Spray-dried powder
- Dry mixes

Co-manufacturing process



Consultation

Preliminary process to determine product requirements



Formulation

Creating the right formula to produce the best product



Pilot Scale Trials

Applying formula into small scale facility to find the right characteristic and setting



Test Approval

Through assessment to ensure the quality of the product



Industrialization

Scale up to real production facility



Production

Setting the right production flow to create the desired product



Storing

Provide storage facility for finished good product

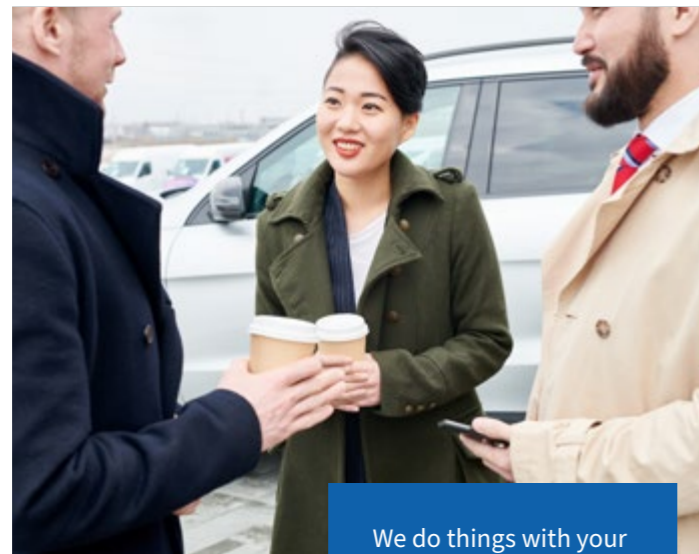


Shipping

Delivering the finished product to customer

Coverage

We are ready to answer your need for quality products, wherever you are in the world.



We do things with your satisfaction in mind.

LOCAL

All national and multinational companies in Indonesia.

EXPORT

Australia & Oceania, South America, North America, Europe, Africa, Asia and Middle East.





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