



LACTO ASIA PTE LTD

THE TASTE OF CHEESE



A WORD FROM OUR MD

Since the establishment of our cheese manufacturing company in 2004, we are continuously proposing our cheese products as ingredients for food applications such as bakery, seafood, meat products, etc.

In the first chapter of our Cheese Story, we introduced the application of processed cheese in accordance with the long history of cheese consumption in the Japanese market. With years of experience in several industries in Asia, we are able to innovate and adapt to the food culture and modify our recipes to accommodate the local trend and preferences.

We are confident to offer unique and tasty solutions for various food applications using our processed cheese by customizing the products centred on customers' needs.

Leveraging our expertise in cheese manufacturing business, we produce quality cheese by utilizing high standard technology from Japan. We operate our factory according to FSSC22000 along with stringent quality management in order to supply safe and reliable products to the market.

As Managing Director, I am committed to continue our long tradition of dedication and hard work to satisfy our partners. Together with you, we look forward to revolutionizing and offering something new as we strive towards better eating habits. We will continue to explore and delight our customers with unique and tasty cheese products.

Managing Director



OUR COMPANY

Corporate Philosophy

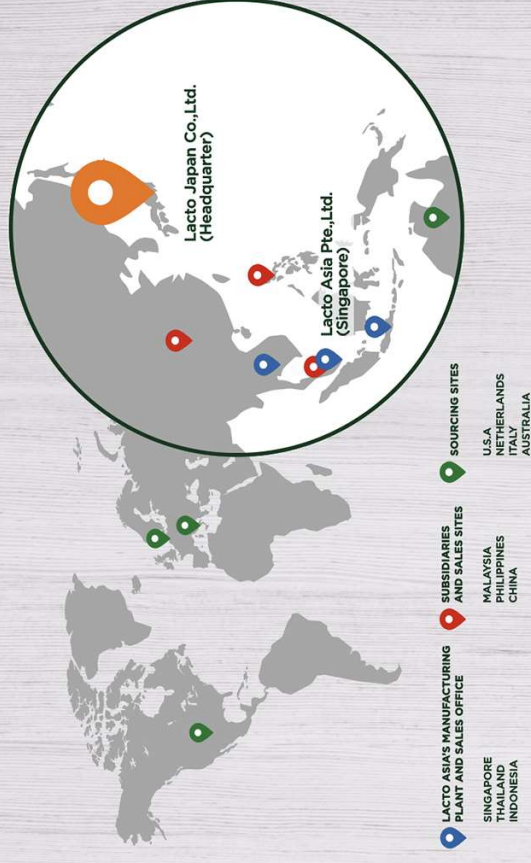
Our goal is to continue growing and developing as a company that makes a difference to society. Based on strong relationships of trust with the world's leading suppliers, we will ensure stable supplies of reliable and safe food ingredients to our customers, ultimately contributing to consumers' nutrition, health and enjoyment of food.

OUR HISTORY

- MAY 1998**
Establishment of Lacto Japan Co., Ltd.,
- NOV 1998**
Representative office, Lacto Asia Pte. Ltd., opened in Singapore
- DEC 2003**
Subsidiary Foodtech Products Pte. Ltd., established in Singapore
- JUL 2008**
Lacto Asia Pte. Ltd., established through the merger of two subsidiaries in Singapore
- AUG 2013**
Subsidiary Foodtech Products (Thailand) Co., Ltd., established in Thailand
- 2016 - 2021**
Expansion of units in Singapore
Lacto Asia Pte. Ltd. (Singapore)

OUR NETWORK

- SINGAPORE
JAPAN
- MALAYSIA
INDONESIA
CHINA
- THAILAND
PHILIPPINES
U.S.A
AUSTRALIA
- THE NETHERLANDS
ITALY



PROCESSED CHEESE



FLAVOURS & COLOURS CAN BE
CUSTOMISED TO YOUR NEEDS.

HEAT RESISTANT CHEESE

Cheese with good heat stability and is able to retain shape upon heating.



HEAT STABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
	Yellow		Diced Sizes 4mm, 6mm, 8mm & 12mm
	Orange		Pack Size 1kg, 5kg
	Red		Block Packaging 2kg



STANDARD CHEESE

Cheese that melts slightly upon heating and with strong taste.



HEAT STABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
	Yellow		Diced Sizes 4mm, 6mm, 8mm & 12mm
			Pack Size 1kg, 5kg
			Block Packaging 2kg



PROCESSED CHEESE

FLAVOURS & COLOURS CAN BE
CUSTOMISED TO YOUR NEEDS.



HEAT STABLE CHEESE

Cheese with excellent heat stability with the ability to retain its shape upon heating.



HEAT STABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
10	Yellow	Bakery	Diced Sizes 4mm, 6mm, 8mm & 12mm Pack Size 1kg, 5kg Block Packaging 2kg
	Red	Meat	
	Flavoured	Surimi	



CHEDDAR CHEESE FOOD

Cheddar Cheese Food is an economical alternative to processed cheese with excellent heat stability.



HEAT STABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
9	Yellow	Bakery	Diced Sizes 4mm, 6mm, 8mm & 12mm Pack Size 1kg, 5kg Block Packaging 2kg
	Red	Meat	
		Surimi	





PROCESSED CHEESE



FLAVOURS & COLOURS CAN BE
CUSTOMISED TO YOUR NEEDS.

MELTY CHEESE

Cheese that provides excellent meltability upon heating.



MELTABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
	Yellow	Bakery	Diced Sizes 4mm, 6mm, 8mm & 12mm
	Orange	Meat	Pack Size 1kg, 5kg
	Red	Surimi	Block Packaging 2kg
		Pizza Topping	



MELTEETA CHEESE

Cheese that offers good meltability upon heating.



MELTABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
	Yellow	Bakery	Diced Sizes 4mm, 6mm, 8mm & 12mm
	Orange	Meat	Pack Size 1kg, 5kg
	Flavoured	Surimi	Block Packaging 2kg



SPREADABLE PROCESSED CHEESE



SPREADABLE & LIQUID CHEESES ARE STABLE TO HEAT PROCESSING. FLAVOURS & COLOURS CAN BE CUSTOMISED TO YOUR NEEDS.

PROCESSED CREAM CHEESE

Processed Cream Cheese with creamy, and slightly acidic taste. Provides good heat stability.



SPREADABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
5	Processed Cream Cheese Processed Cream Cheese Sweet Type Processed Cream Cheese Semi Sweet Type Fruit Cream Cheese Flavored	 Bakery  Cheesecake  Drinks/ Foam Topping	Pack Size 1kg, 5kg

CHEESE SPREAD

Ready to use cheese spreads from classic to exclusive taste.



SPREADABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
7	Yellow Red Orange Flavoured	 Bakery  Meat  Surimi  Cookies	Pack Size 1kg, 5kg

LIQUID CHEESE

Flowable and smooth liquid cheese that is customisable to your preferred flavour and texture.



FLOWABILITY	TYPES	SUITABLE APPLICATIONS	FORMATS
9	Yellow Plain (White) Red Orange	 Bakery  Dips/ Salad  Western  Pizza Topping	Piping Pouch 500g Pack Size 1kg, 5kg

PLANT-BASED CHEESE



NON-DAIRY CHEESES TO CATER TO THE
UPCOMING TREND TOWARDS SUSTAINABILITY
AND FLEXITARIAN LIFESTYLE.



CHEDDAR STYLE HEAT STABLE TYPE

Good dairy-free non-meltable option with rich cheddar taste.



HEAT STABILITY	SUITABLE APPLICATIONS	FORMATS
10	Bakery Plant-based Meat Plant-based Surimi	Diced Sizes 4mm, 6mm, 8mm & 12mm Pack Size 1kg, 5kg Block Packaging 2kg



MOZZARELLA STYLE MELTY TYPE

Meltable plant-based cheese with good browning
and elastic properties.



MELTABILITY	SUITABLE APPLICATIONS	FORMATS
8	Bakery Western Pizza Plant-based Surimi Plant-based Meat	Shredded Type Diced Sizes 6mm & 8mm Pack Size 1kg, 5kg Block Packaging 2kg



NATURAL CHEESE



OUR TECHNOLOGY ENABLES US TO CATER TO YOUR
NEEDS OF MIXING DIFFERENT TYPES OF CHEESES
AND THE RATIO TO SUIT YOUR FINAL APPLICATION.

NATURAL CHEESE TYPES	SUITABLE APPLICATIONS
-------------------------	--------------------------

CHEDDAR

Sharp, nutty and creamy flavour,
often slightly earthy



Battered Food

RED CHEDDAR

Enhances the orangey hue after heating.



Western

GOUDA

High fat, smooth and creamy



Pizza Topping

MOZZARELLA

Melting, stretching, free-oil formation,
elasticity and browning



Grilled Cheese



Bakery

PARMESAN (GRATED)

Strong and nutty flavor.
It has a crumbly, grainy texture

CUSTOMIZE YOUR OWN BLEND!

SHREDDED TYPE (1kg)

DICED TYPE (Sizes: 6mm, 8mm, 12mm) (1kg, 5kg)



WE *Customize* TO YOUR NEEDS



Bakery

We offer a wide range of cheese products which are suitable for toppings and fillings in baked goods. The use of diced processed cheeses can enhance the flavour as well as the overall texture of bakery products. Processed Cream Cheese and Cheese Spreads are suitable as fillings for bakery products.



Restaurant (F&B)

From the quintessential cheese dishes served in restaurants such as pizzas and pastas, our various cheese products can be used in any other types of food to create novelty in new dishes. We promote innovation in both global and localisation of food flavours. From dimsum, Japanese cuisine, to other local dishes, we look to collaborate with our partners to develop diverse and delicious recipes.



Meat & Surimi

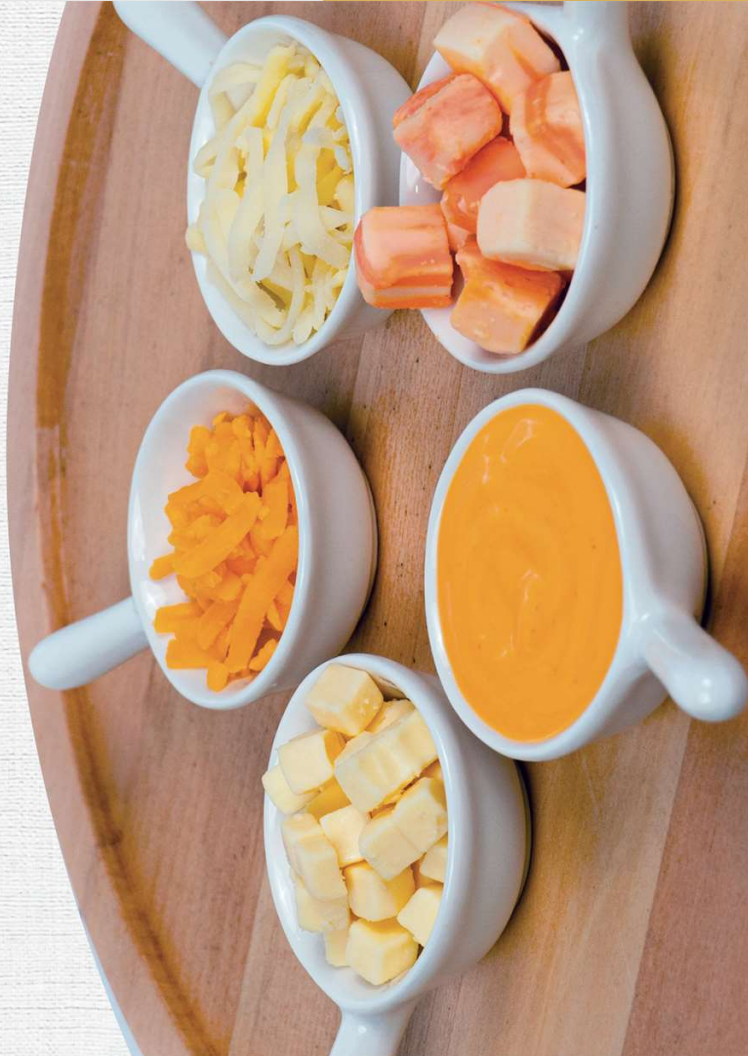
With the addition of cheese sauce or liquid cheeses in meat and surimi seafood products as fillings, this enhances the depth of flavour and versatility of the final products. Diced processed cheeses are suitable for different effects to cater to your needs. Melted cheese is perfect for oozing cheesy effects. On the other hand, heat resistant type and heat stable type processed cheeses can elevate the flavours and mouthfeel of your product.



CREATE TO TASTE

Lacto Asia's cheese provides a slice of life. Our cheese is the answer to all your ideas where we cater to your needs.

Whether melty, hard, oozy, heat stable or flavoured, our cheeses can be tailor made for you. Lacto Asia has a plethora of choices when it comes to the type of functional properties and flavours to suit your product.



WHY US?

- ▶ CUSTOMISABLE FUNCTIONALITY AND PROPERTIES TO CATER TO YOUR NEEDS
- ▶ TECHNICAL EXCELLENCE USING JAPANESE TECHNOLOGY
- ▶ PROFICIENT RESEARCH AND DEVELOPMENT CAPABILITIES
- ▶ OFFER COMPREHENSIVE TECHNICAL SUPPORT
- ▶ QUALITY STANDARDS

“ WE ENSURE OUR BEST QUALITY TO YOU WITH OUR STRINGENT QUALITY ASSURANCE STANDARDS. ”

CONTACT US



enquiry@lactocheese.com



Office: +65 62861360

Fax: +65 62865034



Lacto Asia Pte Ltd (Cheese Division)

171 Kampong Ampat

KA FoodLink

#03-13/14 and #05-08/14/15/16

<https://lacto.com.sg/>





An Essence for Tasty Life

