Three different marks exist for using the AMPI corporate mark in close proximity with the tagline. These are the only accepted uses of the corporate mark next to the tagline.
AMPi powdered dairy products begin with fresh-from-the-farm milk and are favored by food processors around the world. Our high-heat nonfat dry milk, regarded for consistency and dispersion, is a prized dairy component for commercial bakers. AMPi whey protein concentrate is a key ingredient in protein bars and drinks.

**LACTOSE**
A valued ingredient for dairy, bakery, confectionery, snack and other food products, as well as animal feed.
- 25 kg bags
- 2,000 lb totes

**WHEY**
A valued ingredient for dairy, bakery, confectionery, snack and other food products, and animal feed. Whey also enhances color development during high-temperature applications.
- 50 lb bags
- 25 kg bags
- 2,000 lb totes

**BUTTERMILK**
Ideal for bakery and confectionery products, sauces and soups as an economical source of dairy solids — including milkfat.
- 50 lb bags

**NONFAT DRY MILK**
An economical source of nonfat dairy solids for prepared mixes, and bakery, confectionery, dairy and meat products.
- High Heat
  - Extra Grade
  - 25 kg bags
  - 2,000 lb totes
- Low Heat
  - Grade A
  - 25 kg bags
  - 50 lb bags
  - 2,000 lb totes

**WHEY PROTEIN CONCENTRATE 34%**
At 34 percent protein, it is an excellent source of protein — while still containing lactose and carbohydrates.
- 25 kg bags
- 2,000 lb totes

**WHEY PROTEIN CONCENTRATE 80%**
Containing 80 percent protein, it is a preferred protein source for prepared dry mixes and dietary foods.
- 25 kg bags
- 2,000 lb totes