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Arla Foods Ingredients and DMKâ??s wheyco to Showcase Combined Strength at Fi Europe 2026

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New whey concepts and a shared message of â??Growing Stronger Togetherâ?? on show in Frankfurt



Arla Foods Ingredients and wheyco, DMK Group's whey business, are to exhibit together at a trade event for the first time since the merger of their parent companies.

On 1st June, Arla Foods and DMK Group came together to form Europe's largest dairy cooperative. At Fi Europe (17th-19th November in Frankfurt), Arla Foods Ingredients, a subsidiary of Arla Foods, will demonstrate how the merger has created a new, stronger ingredients business.

The DMK Group and Arla Foods Ingredients stands will be located opposite one another, both carrying a message of 'Growing Stronger Together', with DMK's subsidiary wheyco represented on the Arla Foods Ingredients stand.

Anne Widart, Vice President, Commercial, at Arla Foods Ingredients said: "One of the many benefits of the merger between Arla Foods and DMK Group has been the creation of an ingredients powerhouse. It has unlocked new synergies and opportunities, allowing us to build something even better for the future. Fi Europe is the perfect platform to demonstrate our shared ambitions in the most tangible way possible, and we're excited to have the opportunity to show the industry first-hand how we're working together."

Earlier this year, Arla Foods Ingredients debuted its 'Targeted GLP-1 Companion Nutrition' concept, which demonstrates how nutrient-dense products can help meet the needs of GLP-1 users. At Fi Europe, it will showcase new applications for the concept, including a spoonable yogurt and a drinking yogurt, alongside a fermented, high-protein shot and a high-protein water-based shot.

Meanwhile, the 'Unlock Permeate' concept will demonstrate how Arla Foods Ingredients' Variolac can help improve cost-effectiveness and sensory properties across the dairy, bakery and confectionery categories. Made using a nanofiltration process, the benefits of the whey permeate ingredient include a mild milky taste, high cost efficiency, and high content of

calcium, magnesium and potassium.

Additionally, visitors will be able to sample new solutions targeting consumers in the active nutrition segments. They will include protein shakes, protein waters, and the AirBar – an aerated milk protein bar with a light texture that brings a new sensory experience to the protein bar category.

Anne Widart added: “These concepts typify Arla Foods Ingredients’ commitment to innovation – whether that’s solutions for the GLP-1 revolution, active nutrition, or demonstrating how our whey permeate can improve both taste and cost efficiency. As we go forward, with our expertise and capabilities further enhanced by the merger, we know we’ll be able to deliver even more added value to our customers.”