



TECHNICAL CAPABILITY STATEMENT

Dairy Proteins · Ingredient Functionality · Technical Advisory

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ABOUT BASIS ADVISORY

Basis Advisory is a specialist food science and dairy ingredients consultancy supporting dairy ingredient manufacturers, whey processors and protein ingredient businesses with practical, evidence-based technical advisory.

We help clients understand product performance, resolve technical challenges, strengthen internal capability and make better decisions around dairy proteins, ingredient functionality, sensory performance, shelf life, quality systems and customer requirements.

The consultancy is led by Dr Marianthi Faka, a PhD-trained food scientist with 17 years of senior industry experience across dairy manufacturing, whey proteins, ingredient functionality, quality, food safety and innovation leadership. Her experience spans site, technical, customer-facing and strategic roles, allowing Basis Advisory to translate complex dairy science into clear, practical and commercially relevant recommendations.

CORE TECHNICAL AREAS

Dairy protein ingredients	WPC, WPI, clear whey, dairy protein composition, chemistry and functionality
Product performance	Solubility, heat stability, flavour, sensory and application performance
Dairy ingredients & co-products	Dairy powders, lactose, whey permeate and related co-products
Sensory capability	Dairy ingredient sensory profiling, trained sensory panel design and set-up, product sensory assessment
Quality & shelf life	Shelf-life study design, product quality assessment, specification and customer requirement alignment
Technical risk & review	Risk assessments, independent technical review, troubleshooting and root cause investigation
Benchmarking & trials	Competitor benchmarking, technical gap assessment, trial design, data interpretation and next-step recommendations
Technical direction	Quality strategy, technical direction and internal capability development

TECHNICAL & INDUSTRY EXPERIENCE

Basis Advisory's technical work is led by Dr Marianthi Faka, who spent 15 years at Volac working across whey protein ingredients, dairy protein functionality, innovation, customer support and technical capability development.

Her experience includes clear whey protein development, WPI and WPC composition and functionality, product and process troubleshooting, technical training, customer-facing technical support and product performance evaluation.

She has worked closely with technical, innovation, manufacturing, quality, commercial and customer-facing teams, helping translate complex dairy science into practical decisions, clear recommendations and commercially relevant technical narratives.

OUR TECHNICAL ADVISORY APPROACH

Basis Advisory provides practical, collaborative and evidence-based technical support. We work with clients to clarify the technical issue, challenge assumptions, interpret available data and define realistic next steps that are relevant to manufacturing, quality, commercial and customer-facing priorities.

Our aim is not simply to provide technical opinion. We help businesses build stronger understanding, make better decisions and develop internal confidence around dairy protein ingredients, product quality and application performance.

TYPICAL CLIENT NEEDS WE ADDRESS

Basis Advisory supports dairy ingredient manufacturers through focused project work, independent technical review and longer-term advisory support.

Ideal for: whey processors, dairy powder manufacturers, protein ingredient businesses, and innovation, quality and commercial teams requiring independent technical support.

Client Need	Potential Training Support
Product or process questions	Independent technical review of WPC, WPI, clear whey and dairy powder ingredients
Quality or performance issues	Troubleshooting of quality, functionality, flavour, sensory or application performance challenges
Shelf-life uncertainty	Shelf-life study design, interpretation and recommendations
Technical or supply risk	Risk assessments linked to product quality, process changes, ingredients or supply chain
Strategic quality direction	Quality strategy, technical direction and internal capability development
Market comparison	Product benchmarking and competitor comparison from a technical perspective
Trials and evidence generation	Technical trial design, review, interpretation and next-step planning
Customer-facing support	Product narratives, application guidance and technical communication for customers or commercial teams
Internal capability building	Bespoke in-house technical training designed around the company's own products, processes and teams – covering whey proteins, dairy ingredients, dairy microbiology, product sensory assessment and supply chain risk.

PROFESSIONAL CREDENTIALS

17 years' senior experience: Arla Foods Ingredients · Volac Whey Nutrition · Volac International
PhD in Food Biosciences – University of Reading, UK & University of Queensland, AUS
MSc in Food Science – University of Reading, UK
BSc in Microbiology – University of Kent, UK
11 peer-reviewed publications on whey protein functionality, sensory science, and dairy processing