

ABOUT US

Polser is a company with long years of experience in production of powdered milk components obtained in the process of dry mixing. High standards of production enabled us to implement and maintain the FSSC 22000 certificate recognized by GFSI. We manufacture in accordance with GMP, GHP, HACCP as well as HALAL and KOSHER principles and our products meet the requirements of the Polish and European food law.

Our production lines have state-of-the-art technological solutions and are operated by our qualified technical staff. Our products are used in production of e.g. dairy, ice-cream, bakery and confectionery products as well as nutrients and other preparations for special purposes. They are sold to Polish and European customers as well as customers from other parts of the world.

MOREBAKERY PRODUCT

Long years of practice and experience in production of buttermilk have made it possible for us to select appropriate raw materials considering expectations of our customers. Depending on a dedicated sector, it is most important to select an appropriate ingredient in terms of assumed nutritional values as well as appropriate sensory properties, which contributes to characteristics and intended use of a ready product. Bearing this in mind, we use our knowledge in order to create products suitable for processing of milk mixtures. MORE BAKERY, which is our new product, is a carefully selected mixture of buttermilks and dairy ingredients, which are particularly intended for bakery products, emphasizing the sour and buttery taste. Owing to the appropriate physico-chemical and organoleptic characteristics, the product ensures stability in a target application.

OUR LABORATORIES

- State-of-the-art analytical equipment.
- Physical and chemical tests.
- Microbiological tests.
- Our qualified Quality Control Department staff.
- Cooperation with scientific institutions.

THE MANUFACTURER'S CERTIFICATES

- FSSC 22000
- Kosher
- Halal

CHARACTERISTICS OF MOREBAKERY MILK POWDER

- The product is dedicated to the bakery sector.
- Butter and sour sensory characteristics.
- Controlled acidity level.
- Protein content - min. 22%.
- Fat content - min. 4.5%.
- Water content - max. 4%.

KEY APPLICATIONS

- Dairy products
- Fermented products
- Bakery

LABELLING

A label contains:

- The manufacturer's data with WNI number
- Product name
- Product code
- Production date
- Min. best before date
- Net weight
- Gross weight



MICROBIOLOGICAL PARAMETERS

General quantity of bacteria [in 1g]	≤30 000 jtk/g
The quantity of E.coli [in 1g]	≤10 jtk/g
E.coli bacteria [in 1g]	≤10 jtk/g
The quantity of Enterobacteriaceae [in 1g]	≤10 jtk/g
The quantity of mould and yeast [in 1g]	≤100 jtk/g
The quantity of coagulase-negative Staphylococci [in 1g]	≤10 jtk/g
Salmonella [in 25g]	Absent
Listeria monocytogenes [in 25g]	Absent

PACKING

Direct packaging: 25 kg bag – a paper bag with LDPE film insert; a 600-1200kg BIG BAG with PP fabric.

The product is stocked on pallets with a PE film spacer separating the pallet from the product. The pallet with the product is protected against damage with stretch film.

STORAGE CONDITIONS

The product should be stored in a clean, dry and ventilated warehouse intended for food storage at a temperature below 25°C and humidity of max. 75% in the original packaging.

ORDERS

Orders are delivered in accordance with individual arrangements with customers. MORE BAKERY milk powder is manufactured in accordance with quality specifications approved by a customer.



An image of the product packaging.