

## 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.

## MORECHEESE PRODUCT

The basis for production of cheese is milk of appropriate quality. The content of casein and amino acid profile determine the production of curd and, therefore, it is extremely important to select appropriate dairy components. We offer a selected milk mixture, which improves quality and efficiency and makes it possible for a manufacturer to obtain uniform and standardized milk-based products. MORE CHEESE milk powder is a standardized product with specific nutritional values and organoleptic properties, ensuring repeatability of the manufacturer's cheese products.

## 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 MORECHEESE MILK POWDER

- A semi-finished product dedicated to the cheese production sector.
- Milky flavour composition.
- Protein content - min. 30%.
- Low fat content - max. 1.5%.
- Water content - max. 4.5 %.

## KEY APPLICATIONS

- Production of cottage cheese
- Production of ripened cheeses
- Production of cheese-like products

## 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 CHEESE milk powder is manufactured in accordance with quality specifications approved by a customer.



An image of the product packaging.