

# MORECREAMY

## 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.

## MORECREAMY PRODUCT

MORE CREAMY milk mixture dedicated to chocolate production is a great alternative to whole milk. With a significant amount of cream in its composition, it becomes an excellent substitute for powdered milk, characterized by a reduced protein content with increased milk fat. We managed to transfer sensory features of both powdered cream and whole milk while reducing costs. Owing to its unique composition, the product is intended for the confectionery sector and, in particular, production of chocolate products. It is worth emphasizing that, unlike standard whole milk, milk sugar added allows to achieve better results in a ready chocolate product.

## 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 MORECREAMY MILK POWDER

- Versatility and functionality.
- Milky sensory properties.
- An excellent component used in production of chocolate, chocolate blocks, bars and desserts.
- Protein content - min. 16% in dry matter.
- Fat content - min. 26%.
- Water content - max. 4%.

## KEY APPLICATIONS

- Chocolate products.
- Confectionery or ice-cream manufacture
- Milk-based beverages
- Baking formulas

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



An image of the product packaging.