

## 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.

## MOREFATFILLED MILK POWDER PRODUCT

In order to meet expectations of our customers, we prepared a unique recipe characterized by milkiness and the feeling of „fullness” owing to the same fat content as in whole milk powder. The purpose of this composition is to replace milk in bakery products as well as improvement of the quality of ready products owing to its sensory and physicochemical characteristics. A simple and clear composition ensures the transparency of the product and the quality of the selected raw materials proves that they were selected carefully. The combination of dairy ingredients and vegetable fats adds unique features typical of the kind of product. The unique taste extends the range of use of dairy raw materials, not only aiming to replace milk, but also using it as an ingredient in confectionery and bakery products and flavoured sprinkles.

## 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 MOREFATFILLED MILK POWDER

- Exceptional taste.
- Fat content equivalent to whole milk.
- Natural milk flavours.
- Bakery semi-finished product.
- Min. 12% protein in dry matter.
- Fat content - min. 26%.
- Water content - max. 4%.

## KEY APPLICATIONS

- Bakery products
- Confectionery and ice cream manufacture
- Aromatic blends
- Sprinkles
- Soups and sauces

## 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



# MOREFATFILLED MILK POWDER

## 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 FAT FILLED MILK POWDER is manufactured in accordance with quality specifications approved by a customer.



An image of the product packaging.