

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.

MOREICE PRODUCT

MORE ICE milk mixture has been created especially for the ice-cream sector and it provides necessary organoleptic characteristics to a ready product. The standardized amount of protein complements ice-cream mixes with the expected amino acid profile, whereas the reduced content of minerals ensures a better sweetness and milkiness. Our semi-finished product is characterized by very good flowability, granulation and solubility in the finished mixture.

Long years of practice and extensive knowledge in the field of milk mixtures allowed us to tailor each product and, therefore, our range of functional ice-cream semi-finished products is constantly expanded.

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 MOREICE MILK POWDER

- Partial or total substitute of skimmed milk depending on the assumed end parameters.
- Improvement of organoleptic characteristics of a product.
- Giving sweetness and milkiness.
- No stabilizers added.
- Protein - min. 14% in dry matter.
- Fat content - min. 1.5%.
- Water content - max. 4%.

KEY APPLICATIONS

- „Soft” or „hard” powder ice-cream bases
- Confectionery manufacture
- Instant sweets (puddings, creams)
- 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 ICE milk powder is manufactured in accordance with quality specifications approved by a customer.



An image of the product packaging.