

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.

MORESKIM PRODUCT

MORE SKIM is a unique composition of powdered milk components. The appropriate selection of milk components allowed us to obtain MORE SKIM with protein content of 25%, 28%, 30% or other content as ordered by a customer. The carefully selected selection of highest quality components allows for production of MORE SKIM with exceptional organoleptic characteristics. Owing to its characteristics, MORE SKIM milk powder may be used as an ingredient in products such as ice-cream, sweets, bakery products or other products at a customer's discretion.

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 MORESKIM MILK POWDER

- Homogeneous loose powder obtained by dry mixing of.
- Uniform creamy white colour.
- Taste similar to skimmed milk powder.
- Easily mixed with other milk powders.
- Typical protein content - 25%, 28%, 30% or other upon a customer's request.
- Fat content - max. 1.5%.
- Humidity - max. 4%.
- Acidity - max. 7°SH.

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



An image of the product packaging.