



POLAND FOOD
MILK PRODUCTS

PREMIUM DAIRY INGREDIENTS

WORLDWIDE

Reliable dairy solutions for
international partners.



HIGH QUALITY



CONSISTENT SUPPLY



GLOBAL REACH

DAIRY POWDERS & INGREDIENTS

High Quality • Consistent Supply • Global Reach



01 | FULL CREAM MILK POWDER (MILK FAT) (REGULAR, INSTANT)

- FCMP 26/26
- FCMP 26/20
- FCMP 26/16
- FCMP 26/10
- IFCMP

02 | FAT FILLED MILK POWDER BLENDS (VEGETABLE FAT)

- FFMP 28/24
- FFMP 28/15
- FFMP 28/12
- FFMP 28/10
- FFMP 26/26
- FFMP 26/24
- FFMP 26/20
- FFMP 26/14
- FFMP 26/10

03 | INSTANT FAT FILLED MILK POWDERS (VEGETABLE FAT)

- IFFM 28/26
- IFFM 28/12
- IFFM 28/24
- IFFM 28/10
- IFFM 26/24
- IFFM 26/20
- IFFM 28/20
- IFFM 28/18
- IFFM 28/15

04 | WHEY POWDER

- Sweet Whey Powder
- Demineralized Whey Powder 90%, 70%, 50%, 40%
- Acid Whey Powder
- Fat Filled Whey Powder

05 | WHEY PROTEIN CONCENTRATE (REGULAR, INSTANT)

- WPC 80%
- WPC 70%
- WPC 60%
- WPC 34

06 | WHEY PROTEIN ISOLATE

- WPI 90%

07 | SKIM MILK POWDER BLENDS

- SMP
- SMP Codex
- SMP for ice cream 30/1.5
- SMP for ice cream 26/1.5
- SMP for ice cream 16/1.5

08 | CASEIN

- Acid Technical Casein
- Rennet Casein

09 | BASE FOR ICE CREAMS

- Hard ice cream coconut
- Soft ice cream coconut

10 | CREAM POWDER

- Cream powder 42/20
- Cream powder 38/10
- Buttermilk powder
- Filled Buttermilk with vegetable fat

11 | LACTOSE

- Lactose

12 | PERMEAT

- Whey Permeat Powder
- Milk Permeat Powder

13 | YOGHURT POWDERS

- Yoghurt Powders 33%
- Yoghurt Powders 23%
- Yoghurt Powders 17%

APPLICATIONS



Bakery



Ice Cream



Confectionery



Beverages



POLAND FOOD
MILK PRODUCTS



FROM A TOUCH OF JOY TO THE RICHNESS OF TRUE FLAVOR

Crafted with passion. Perfected by time.



OUR CHEESE RANGE



GOUDA

Ripening cheese of the Dutch type with a delicate taste, slightly nutty aroma obtained during the ripening process.



EDAM

A ripening cheese of the Dutch type with a mild and delicate taste.



TILSIT

Swiss-Dutch type cheese with a slightly spicy, expressive dry taste, obtained during the ripening process.



MAASDAM

A maturing Swiss-type cheese with characteristic holes and a slightly sweet taste.



CHEDDAR

Rich and full-flavored cheese with a firm texture and excellent melting properties.



KASMIIR

Cheese alternative offering a mild taste, consistent quality, and excellent functionality for food production and catering.

CHEESE WITH DIFFERENT TASTE VALUES



**SENTIMENT
WITH WALNUTS**



**SENTIMENT
WITH SPICES**



**SENTIMENT
WITH HAZELNUTS**



**DOUBLET
RIPENED CHEESE**



**SENTIMENT WITH
CHANTERELLES
AND FRIED ONION**

RIPENED CHEESE ROTUNDO



**ROTUNDO
CHEESE**



**ROTUNDO CHEESE
WITH CRANBERRIES**

A ripening cheese with a soft, elastic texture that melts in the mouth. The product attracts the eye with its original packaging in red paraffin and colorful foils. Perfect for snacks and salads with grilled vegetables.

MOZZARELLA

- balls in brine: 100 g, 125 g
- bucket 5 L, 10 L
- block 1.5 kg, 2.5 kg
- shredded or cubes in a bag: 2 kg



CAGLIATA

- block ca. 2.5 kg
- block ca. 15 kg



**HIGH
QUALITY**



**CONSISTENT
SUPPLY**



**GLOBAL
REACH**

Quality you can trust.
We deliver reliable dairy solutions
tailored to your needs.



POLAND FOOD
MILK PRODUCTS

ELEGANCE IN EVERY DROP

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01

BUTTER

Unsalted 82% fat, Salted:
200 g, 250 g, 5 kg, 10 kg,
20 kg, 25 kg

Anhydrous Milk Fat



02

UHT MILK

3.5% fat, 3.2% fat,
2.0% fat, 1.5% fat,
0.5% fat



03

UHT CREAM

36% fat, 30% fat

POLAND FOOD



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