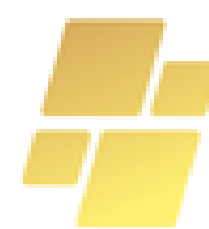
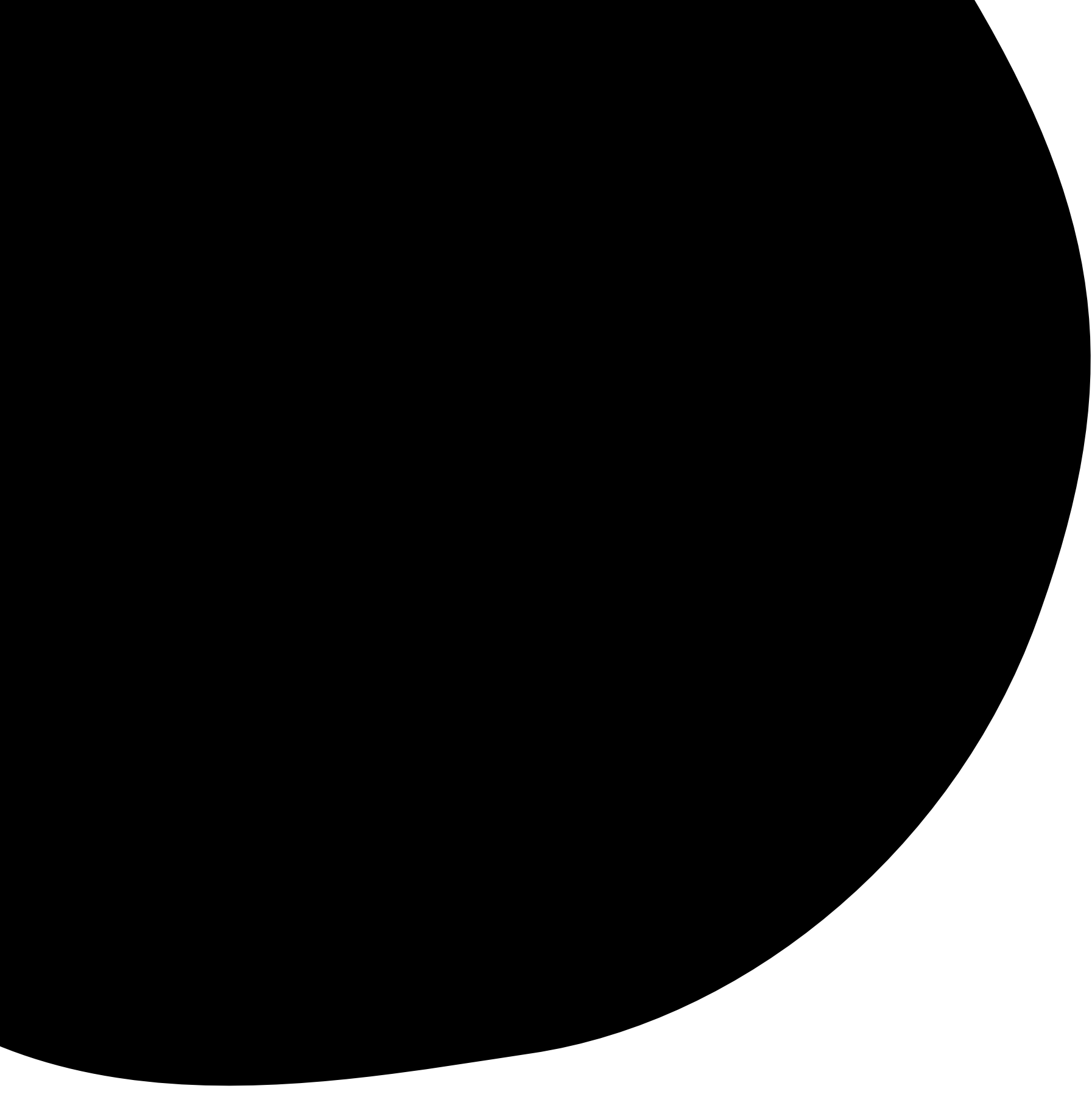


# Product Catalogue 2023



**DME INVEST**

PART OF DME GROUP



MILK

POWDERS



# ● Milk Powders



---

## SKIMMED MILK POWDERS:

---

The product is a loose, homogenous powder of white, uniform color and typical smell for pasteurized milk, without foreign tastes and flavors.

Protein	Min. 34 %
Moisture	Max. 4,0 %
Fat	Max. 1,25 %
pH	Max. 7,0
Ash	Max. 8,5 %
Lactose	52 - 55 %

---

## FULL CREAM MILK POWDERS

The powder form of full cream milk retains all the qualities of the liquid milk but has a significantly extended shelf life.

Powdered milk can be used directly for consumption, and also in a wide range as an intermediate for further processing in the food industry (as an addition to the production of buttermilk, yogurt, kefir, ice cream, chocolate and other confectionery and bakery products).

Protein	26 %
Moisture	Max. 4,0 %
Fat	24 - 28 %
pH	6,5 - 6,8
Ash	Max. 7,5 %
Lactose	Max. 38 %

---

## FAT FILLED MILK POWDERED

It is a perfect substitute for whole milk and a milk-fat base for the production of ice cream, dairy drinks, cheese analogs, etc. It can be successfully used in baking, confectionery and food concentrates.

Protein	Min. 24 %
Moisture	Max. 3,5 %
Fat	28,0 %
pH	Min. 6,0
Ash	Max. 6,5 %
Lactose	Max. 42 %

# ● Milk Powders

---

## LACTOSE

---

Lactose edible is milk sugar made from rennet whey. It is a reducing sugar with sweetness four times less sweetness than sucrose. It is used in the bakery, confectionery, dairy and meat industries as well as food concentrates.

Protein	≤ 0,5 %
Moisture	≤ 0,5 %
Fat	Max. 0,3 %
pH	4,5 - 7,0
Ash	≤ 0,5 %
Lactose	≥ 99%

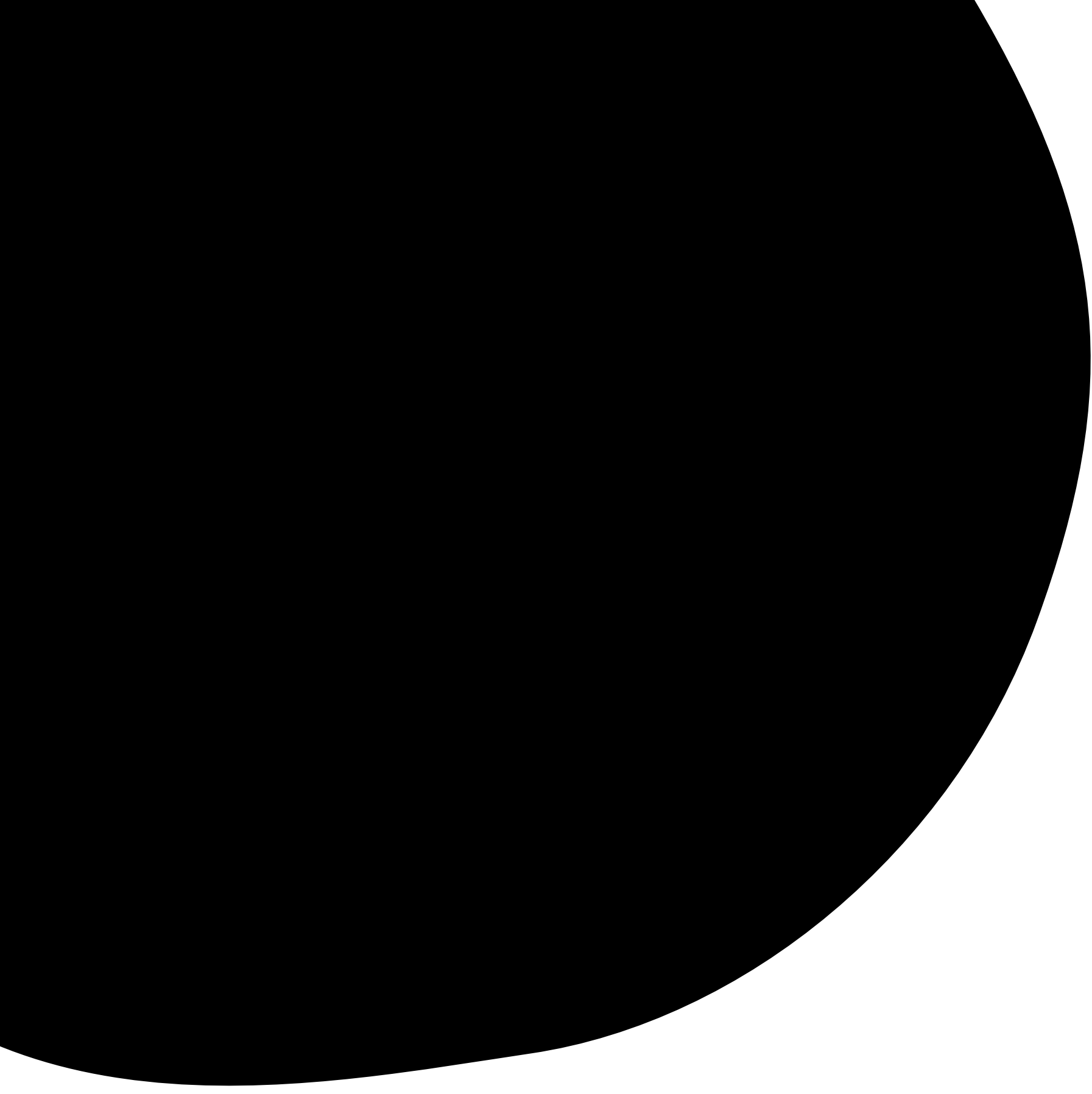
Protein	3 - 5 %
Moisture	Max. 4,0 %
Fat	1,5 %
pH	5,6 - 6,5
Ash	Max. 8,5 %
Lactose	Max. 76 %

---

## WHEY PERMEAT (LACTOSE 84%)

---

Whey permeate is the most cost-competitive source of dairy solids on the market. With its clean dairy flavour, milk and whey permeate can easily replace whey powder across General Food, Beverage or Feed applications



WHEY

POWDERS



# ● Whey Powders

## SWEET WHEY POWDER

Sweet whey powder is manufactured by removal of water from liquid sweet whey which is the main by-product from hard cheese production.

**White to yellowish colour, free flowing powder, typical milk taste and smell without foreign odour.**

Protein	Min. 11,0 %
Moisture	Max. 4,0 %
Fat	Max. 2 %
pH	Min. 6,0
Ash	Max. 8,0 %
Lactose	Min. 70,0 %

## DEMINERALIZED WHEY POWDER

Demineralized Whey Powder (DEMI) is produced through the removal of part of minerals from liquid sweet whey. Depending on the purpose, many techniques are combined: ion exchange, electrodialysis, ultrafiltration, microfiltration, or nanofiltration. DEMI is a loose and uniform powder in a slightly creamy and yellow color. Its easily crumbling and slight caking is allowed. It is without any foreign flavors and smells

Protein	11,0 ± 1,0 %
Moisture	Max. 4 %
Fat	Max. 1,50 %
pH	Min. 5,8
Ash	Max. 5,6 %
Lactose	Min. 70,0 %

## NEUTRALIZED WHEY POWDER

Whey powder is made from fresh liquid whey. It is used in industry as an additive in the production of bread, ice cream, processed cheese and dairy desserts and in the production of animal feed.





# ● Whey Powders

---

## WHEY PROTEIN ISOLATE 90%

---

Volactive® UltraWhey 90 is a pure whey protein isolate containing on average 93% protein. The UltraWhey 90 offers the gold standard in Whey Protein Isolate. It is low in fat, lactose and minerals, whilst being highly nutritious making it ideal for protein fortification in a variety of applications

- Protein 93%
- Fat 0.3%
- Lactose 2.5%
- Moisture 4.5%
- Minerals 2.0%
- pH 6.2

---

## WHEY PROTEIN CONCENTRATE 80% INSTANT

---

**Whey Protein Concentrate 80% Instant (WPC 80 Instant) is obtained in the production of sweet whey with the use of an advanced ultrafiltration process at very low temperatures. Such treatment reduces a certain amount of non-protein components in order to receive a product with protein levels amounting to a minimum of 80%.**

WPC 80 Instant is unflavored and thus can be given any flavor or aroma.

Instant concentrate dissolves easily even in cold water and increases the absorption of protein. Compared to WPC 34, the product contains much lower levels of lactose and sodium but increased content of branched-chain amino acids.



# ● Whey Powders

## MILK PROTEIN CONCENTRATE 80%

produced from skimmed milk by using ultrafiltration processes. The resulting milk protein is dried in a spray dryer.

Application:  
Sport nutrition, confecionery, bakery, bevarage

- Protein 80%
- Fat 2%
- Lactose 5,5%
- Moisture 6%
- Ash 8,5%

Packaging: 20kg bags

## MICCELAR CASEIN ISOLATE

**Micellar Casein is a milk protein isolate enriched with micellar caseins: 90% compared to 80% in the original milk.**

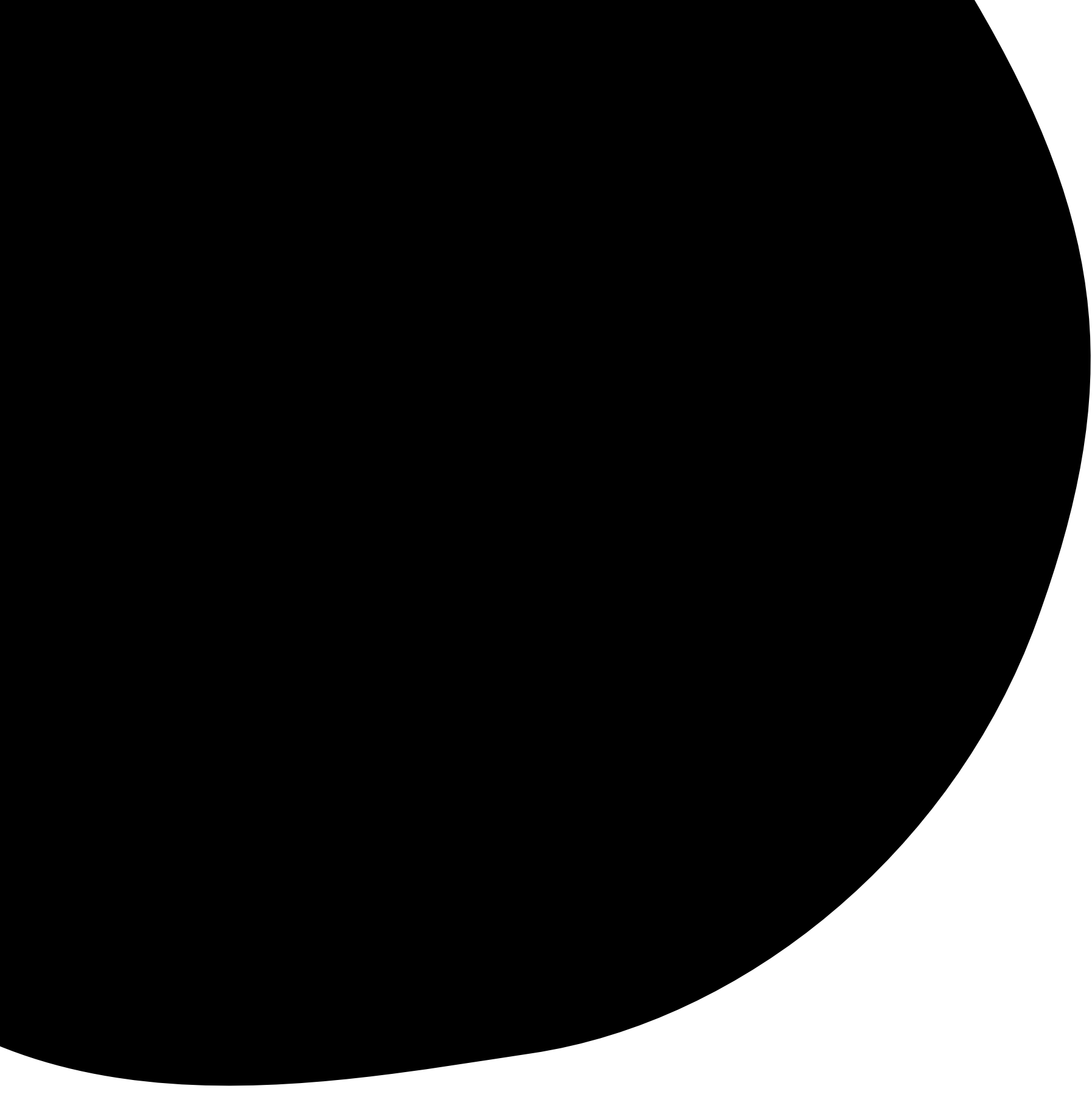
Combining superior nutritional and functional properties, Micellar Casein is ideal to meet the unique needs of the nutrition industry and consumers.

- Protein 85%
- Fat 2%
- Lactose 3%
- Moisture 6%
- Ash 8,5%

Packaging: 15kg bags







**FAT BUTTERS**



# ● Fatbutters

## BUTTER EXTRA 82% 200G FOIL

Extra butter made from the highest quality milk, characterized by excellent taste, smell and color. It contains 82% fat and is a rich source of vitamins A, D, K and essential fatty acids.

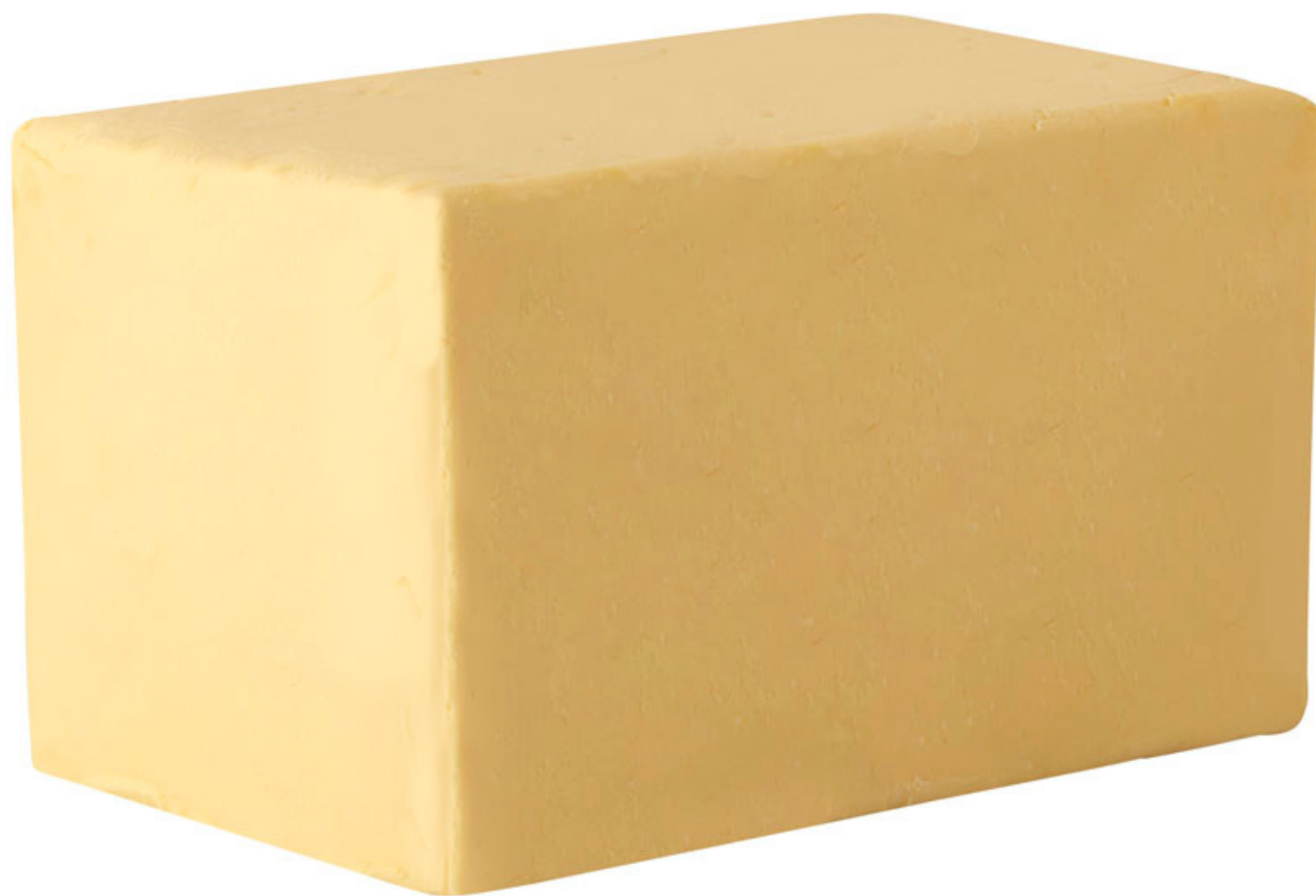


# ● Fatbutters

## BUTTER EXTRA 82% 10KG BLOCK

Extra butter made from the highest quality milk, characterized by excellent taste, smell and color. It contains 82% fat and is a rich source of vitamins A, D, K and essential fatty acids.

**Offering fresh butter with 30 day expiry or deep frozen with 12 months of expiry.**





# ● Fatbutters

## BUTTER 60% FAT

Cream butter with reduced fat content made from the highest quality milk, characterized by excellent taste, smell and color.

It contains 60% fat and is a rich source of vitamins A, D, K and essential fatty acids.

### FEATURES:

Offering fresh butter with 21 day expiry or deep frozen with 12 months of expiry.

packaging:

200g

500g

10kg

25kg



# ● Fatbutters

## ANHYDROUS MILK FAT

99.9% pure milk fat with a multitude of applications

Anhydrous Milk Fat is used in the production of baked goods in order to obtain a more elastic texture, enhance the flavor, and add a golden color.

Applications include chocolate, confectionery, ice cream, baking, processed cheese and cheese milk extension as well as recombined dairy products.

Packaging:  
25kg blocks  
25kg cans





# ● Fatbutters

## MARGARINE BUTTER

Margarine is a spread made from vegetable oil. Offers same rich taste & flavor but lighter than butter. Best use is for baking, flavoring and cooking.

**Packaging:**

10kg blocks

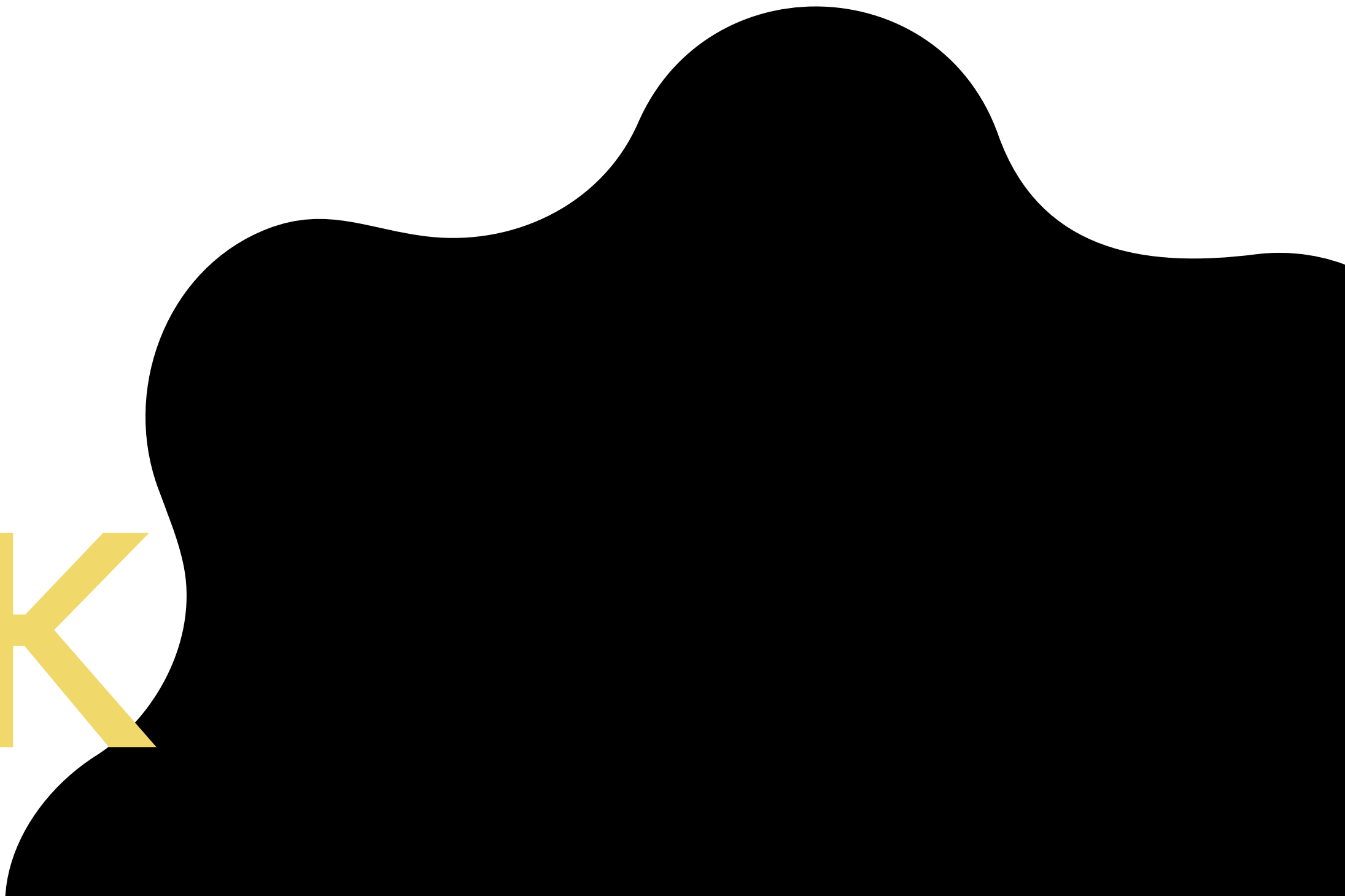
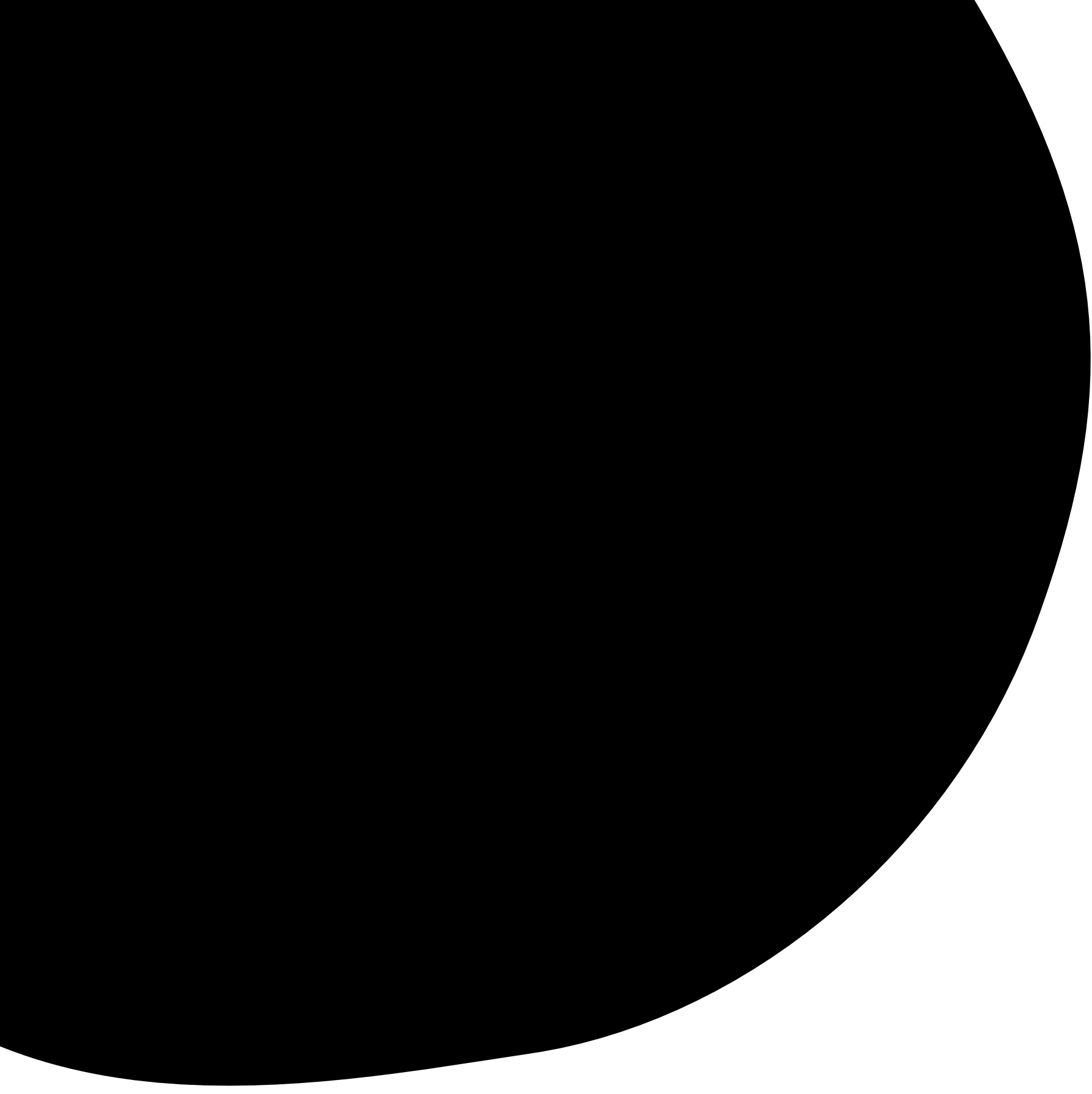
250grams

The highest quality margarine that combines the features of cream margarine and margarine for baking a wide range of cakes.

The unique aroma gives the desired taste and aroma to the cream masses. It combines well with butter and other additives.







MILK

# MILK

## UHT MILK 2%

it's a product from Polish Milk, originating from farms that care about animal welfare and the highest production standards.

Our priority is to provide products with the highest quality, taste and health values.

it owes its long shelf life to the highest quality raw material and aseptic packaging in six-layer cardboard boxes. They can be freely stored at ambient temperature until opened.



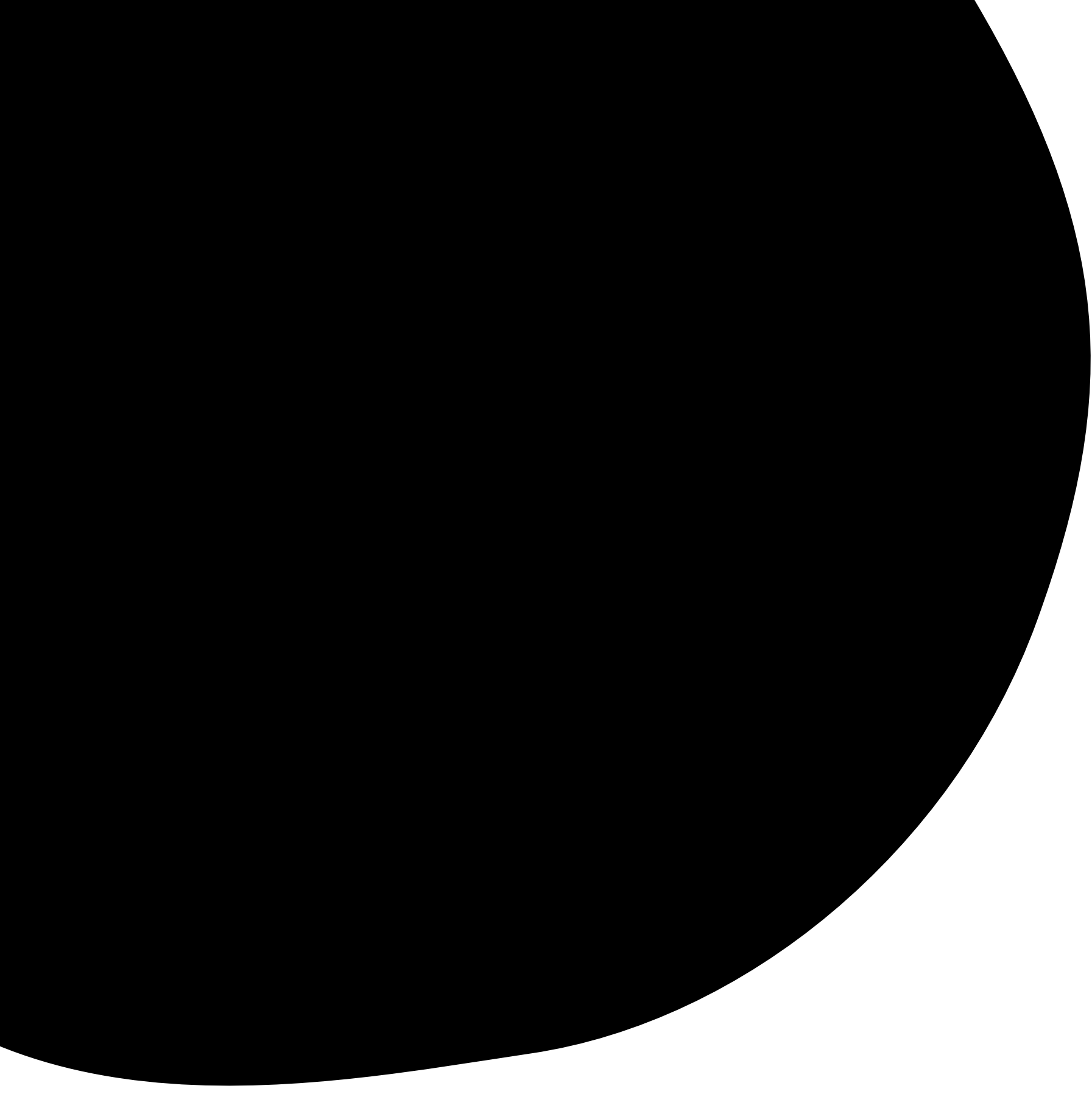
## UHT MILK 3.2%

We are offering Milk with fat percentage of 2% , 3,2% 3,5% with lactose, and lactose free.

Packaging : 1L, carton of 10 or 12 pcs

we Offering labels with any languages.





CHEESE

# Cheese

## GOUDA

---

Gouda is a type of semi-hard, rennet, ripening cheese, produced from cow's milk

It is produced in the form of flattened circles. Ripens 6 weeks

Ripening rennet cheese with a fat content of 45% in dry matter, produced on the basis of standardized cow's milk.

These are cheeses with a mild, delicate, slightly nutty flavor, turning to spicy in mature cheeses.

The holes in the group of Dutch type cheeses are not very numerous, round and oval, the size of rice or beans..

### **Packaging:**

2.8-3kg blocks

Expiry date: 90 days





# Cheese

## EDAMMER

---

A unique, mild full-fat cheese of the Dutch-Swiss type. It is characterized by a perfect, delicate taste, enriched with a nutty note.

Ripening rennet cheese with a fat content of 45% in dry matter, produced on the basis of standardized cow's milk.

These are cheeses with a mild, delicate, slightly nutty flavor, turning to spicy in mature cheeses.

The holes in the group of Dutch type cheeses are not very numerous, round and oval, the size of rice or beans.

### Packaging:

2.8-3kg blocks

Expiry date: 90 days



# Cheese

## MOZZARELLA

---

Mozzarella cheese is characterized by exceptional meltability and ductility.

It has a characteristic elastic and fibrous consistency. It has a milky, slightly sour, salty taste.

It is ideal for hot Italian dishes such as casseroles, pizza or lasagne.

### **Packaging:**

2.8-3kg blocks

Expiry date: 50 days





# Cheese

## CAGLIATA

---

Cagliata - rennet cheese in euroblock 15 kg with 48% fat content. in s.m. Cheese for pizza and snacks, with a delicate and creamy taste.

It evenly spreads over the surface and does not leave grease stains on the surface of the cake.

It keeps its gustatory properties for a long period of time as long as it is stored properly.

This cheese is widely known as an intermediate for the production of other cheeses, for example Mozzarella.

### **Packaging:**

15 kg blocks

Expiry date: 120 days



# Cheese

## MOZZARELLA PLUS (VEG FAT)

The Mozzarella Plus cheese-like product is obtained from skimmed cow's milk with the addition of selected vegetable fats.

The taste is very similar to classic cheese.

a product that will be great as a substitute for mozzarella.

It has a light creamy taste and great stretch.

Perfect for pizza, casseroles.

### **Packaging:**

15 kg blocks

Expiry date: 50 days



# ● Application

---

## **Milk powders:**

Dairy products, UHT milk, yoghurts, desserts, condensed milk, milk mixes, bakery, confectionery, sausage products.

## **Whey powders:**

Bakery, processed cheese, frozen desserts, sauces, meat fillers,, soups, ice cream, pasta sauces.

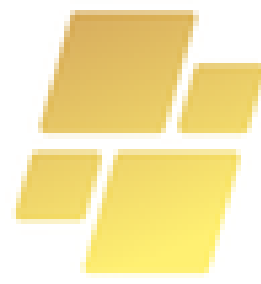
Nutrients and protein-enriched drinks, confectionery, meet, dietetic and baby products.

## **Lactose and Permeat:**

Cookies, bakery, confectionery, milk beverages and other food industries, feed industry, filler in the pharmaceutical industry

## **Butter:**

Bakery and other confectionery products, production of prepared food

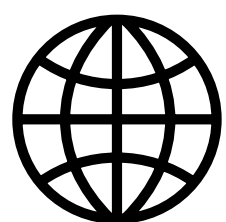


**DME INVEST**

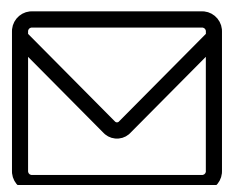
PART OF DME GROUP



**Main office:**  
+48 690 971 227



[www.dme-invest.com](http://www.dme-invest.com)



[office@dme-invest.com](mailto:office@dme-invest.com)



Droga Przechodnia 23  
86-300 Grudziądz