

OUR COMPANY

"Primemilk" LLC - one of the worldwide biggest producers of functional whey-based ingredients that have a wide range of application in food and feed industries. Production capacity of the plant consists 70 tones/day of finished product. Up-to-date European equipment strikes a balance between energy efficiency, environmental care and rational utilization of natural resources and allows to produce products in full compliance with rigorous control checks and stringent requirements of international quality control system.

A unique feature of the new plant is a full automation of its production process and possibility of visual monitoring of the process.

Packing equipment of the plant knows no analogs to the existing production among CIS countries. The most significant benefit of the automatic packing equipment is the ability to pack with vacuum, that results in extending the shelf life of the product up to 36 month.

Products

- Demineralized whey powder
- Fat filled whey powder on vegetable fats, fat weight content from 20% up to 55%
- Fat filled whey powder on animal fats, fat weight content from 20% up to 55%

! Various ingredients (water/oil soluble ingredients, vitamins etc.) can be added on the client's request.

Looking for cooperation

By combining extensive knowledge and practical experience in food and feed production of top management and specialists, we have afforded dynamic and effective development of our plant.

With focus on meeting our customers' needs we are targeting to expand our product portfolio and to provide our existing and potential customers products that meet the highest standards of excellence.

We are driving constant improvement to make our cooperation more effective and mutually beneficial.

We are targeting our products to open new perspectives for the customer business development.



DEMINERALIZED WHEY POWDER

Demineralized whey powder (hereafter referred to as - whey powder) is produced from cheese lactic liquid whey by means of demineralization, condensation, crystallization and further water removal in the spray dryer. Whey powder is intended for food use and production of infant formula.

Organoleptic parameters are specified in Table 1

Parameter	Product characteristics
Appearance and consistency	Consistent fine dry powder, consisting of elementary agglomerated particles of whey powder. Lumps easily crushed following mechanical impact are allowed.
Colour	White slightly yellow, homogeneously spread.
Taste and flavor	Common to lactic whey smell, slightly salty and sweetish taste

Physicochemical parameters and energy value of whey powder are specified in Table 2

Parameter	Rate for whey powder
Moisture content, %, max	5,0
Crude protein weight content, %, min	10,5
Lactose weight content, %, min	70,0
Fat weight content, %, max	1,5
Ash weight content, %, max	5,0
Energy value, kcal/kj	353/1479

Application:

Sweet whey powder (food grade) is used in the following industry branches:

- **dairy industry** – production of whole-milk products, spreads, sour cream products, curd cheese and curd products, yogurts, ice-cream, condensed milk, processed cheese, infant formula and drinks. Usage of whey powder ameliorates texture, taste, viscosity, increases nutritive value, prevents weeping, tinctures creamy structure, provides depression of freezing point in ice-cream.
- **confectionary industry** – production of wafer sheets, biscuits, gingerbreads, kissel, jelly, pudding, gelatin dessert.
- **food concentrates industry** – production of sauces, kissels, jellies, puddings, and different desserts.
- **bakery** – production of bakery (bread, cookies, cupcakes, crackers, ring-shaped roll) and macaroni products. Whey powder influences dough smoothness, improves taste and increases biological and nutritive value.
- **meat industry** – is used aiming to increase viscosity of meat substance, to flavor finished meat products.
- **brewing industry** – is used as an active enzyme in the production of brewing syrup.

Storage conditions and shelf life:

12 months at the temperature 0 °C up to + 20 °C, at the relative humidity max 85%.

Packaging:

- 500 -1000 kg net weight non-returnable Flecon big -bag with PE liner
- 25 kg net weight 4-5 ply paper bag with PE liner

FAT FILLED WHEY POWDER, fat weight content from 20 up to 55%

Fat filled whey powder, fat weight content from 20 up to 55 % (hereafter referred to as FFWP-D) is produced from pasteurized lactic liquid whey and vegetable fats, including further heat-treating, condensation, homogenization and drying on spray drier, intended for food use.

Organoleptic parameters of FFWP-D are presented in Table 1

Parameter	Product characteristics
Appearance and consistency	Consistent fine dry powder. Lumps easily crushed following mechanical impact are allowed.
Colour	Light yellow or beige, homogeneously spread.
Taste and flavor	Clear taste, bland flavor of ingredients.

Physicochemical parameters of FFWP-D are presented in Table 2

Parameter	Rate for FFWP-D fat weight content, %							
Fat weight content, %, min (incl. milk fat max.1,5 %)	20-24	25-29	30-34	35-39	40-44	45-49	50-54	55
Protein weight content, %, min	7,1	6,6	6,1	5,6	5,1	4,6	4,1	4,0
Lactose weight content, % min	49	46	44	41	39	36	34	33
Energy value, kcal/kj	410/1716-440/1843	445/1863-471/1973	476/1992-506/2120	511/2139-537/2249	542/2269-572/2396	577/2415-603/2526	608/2545-638/2672	643/2692
Moisture content, %, max	4							
Ash weight content, % max	4,5							

Application:

Fat filled whey powder (FFWP-D) is used in the following industry branches:

- **dairy industry** – production of spreads, sour cream products, curd cheese and curd products, yogurts, condensed mixtures, processed cheese, drinks. Usage of FFWP-D ameliorates texture, taste, viscosity, increases nutritive value, prevents weeping, tinctures creamy texture, provides depression of freezing point in ice-cream.
- **confectionary industry** – production of confectionaries, chocolate spreads, sweet relish and toppings.
- **food concentrates industry** – production of soups, cereals, sauces.
- **bakery** – production of bakery products and macaroni products. FFWP-D provides smoothness for dough, improves taste and fat distribution in dough.
- **meat industry** – is used aiming to increase viscosity of meat substance, to flavor finished meat products.

Storage conditions and shelf life:

12 months at the temperature from 0 °C up to +20 °C, at the relative humidity max 85%.

Packaging:

- 500 -1000 kg net weight non-returnable Flecon big -bag with PE liner
- 25 kg net weight 4-5 ply paper bag with PE liner