



WHEY POWDER

MILK BLENDS

MILK POWDER



WHEYPOWDER.COM.PL

ABOUT US

ALIMA - BIS

EXPERIENCE AND DEVELOPMENT

We are a modern, family company operating on Polish, European Union and global markets. Since 1989 we supply food industry and agriculture, based on technologies necessary at each stage of milk processing. Today operating in four locations in Poland and having **six production plants**.

Our products and technologies, of Polish (EU) origin, are available in **42 countries on 5 continents**.

For almost 20 years, we have been manufacturing **dairy powders**. In our three milk powders manufacturing plants, we use **highly advanced technology** and process installations, allowing to obtain products of high quality and very good nutrition parameters. We are the **Polish Chamber of Milk** member.

Apart from milk powders production, ALIMA-BIS is also specialized in manufacturing of **technical highly advanced membrane systems and technologies** for industries (in particular food and dairy industry). The third branch of our activity is the production of **machines for dairy farms and agriculture**, like diet feeders, spreaders and bale processors.

ALIMA PACK is a daughter company, that since 1995 has been successfully supporting the industrial sector, by providing **palletizing and packaging solutions** for industry and agriculture.

It specializes in packing and palletizing bags from 5 to 50 kg, as well as big-bags.



 **MILK BLENDS AND WHEY POWDER**

 **MEMBRANE SEPARATION TECHNOLOGIES IN FOOD AND DAIRY INDUSTRY**

 **AGRICULTURAL MACHINERY FOR DAIRY FARMERS**

 **PACKING AND PALLETIZING SOLUTIONS**

20 YEARS OF EXPERIENCE

IN MILK AND WHEY POWDERS
MANUFACTURING

Dedicated products

The recipes and parameters of the products are adjusted to the customers' requirements.

Safety and quality

We have professional laboratories and quality control systems; we use safe, sealed packaging that guarantees excellent parameters, quality and long shelf life of products.



Certificates

The certificates we hold confirm the highest quality of our products and entitle us to sell them in markets around the world.



Comprehensive service

A dedicated team of specialists takes care of the quality of orders at every stage of implementation - from production, through packaging to transport and logistics.

Worldwide presence

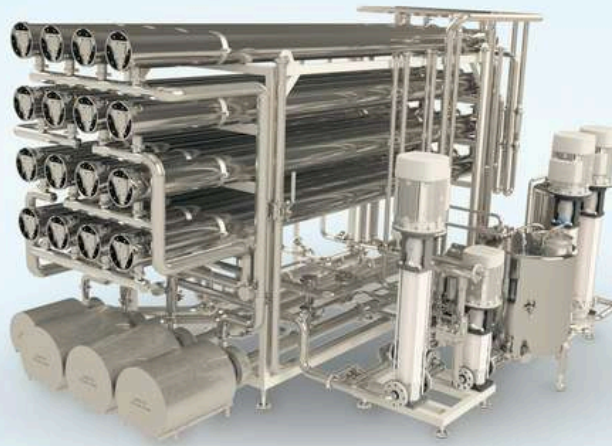
Our brand is present on 5 continents, in over 40 countries.





Raw material

For manufacturing whey and milk powders, the raw material we purchased from selected European dairies.



Technology

We have specialist knowledge in the food processing technology.

Our plants are equipped with the most modern devices and **membrane technologies**, such as **Microfiltration (MF)**, **Nanofiltration (NF)**, **Ultrafiltration (UF)**, **Reverse Osmosis (RO)** and **Electrodialysis (ED)**, designed and built according to our proprietary solutions.

Three modern manufacturing plants

Our powder plants are characterized by a high production capacity and uninterrupted shipments.

Logistic processes attention

We care about the timeliness and quality of deliveries. We operate comprehensively, using the services of top global logistic operators.



OFFER

- ◆ **DWP** DEMINERALIZED WHEY POWDER
- ◆ **LFMP** LOW FAT MILK POWDERS
cheaper alternative to the skimmed milk powder
- ◆ **FFMP** FAT FILLED MILK POWDERS (REGULAR & INSTANT)
cheaper alternative to the full milk powder
- ◆ **SMP** SKIMMED MILK POWDER (LH & MH)
- ◆ **SPECIALIST MILK POWDER BLENDS**
(FOR ICE CREAMS, FOR YOGURTS)
- ◆ **WPC** WHEY PROTEIN CONCENTRATES
- ◆ **PRODUCTS BASED ON INDIVIDUAL RECIPES**

APPLICATION



CONFECTIONERY
chocolate, biscuits,
cream fillings, candy



DAIRY PRODUCTS
yoghurt, whiteners



DRINKS
milk shakes, nutrition drinks



BAKERY PRODUCTS



SAUCES | SOUPS | OTHERS



ICE CREAM | DESSERTS



PRODUCTS

DWP

DEMINERALIZED WHEY POWDER

TYPE 40

Whey powder is an invaluable, natural source of protein.

- It has a creamy-white color and is loose and fluffy.
- It contains valuable proteins such as albumins and globulins, as well as lactose and mineral salts.

Demineralized whey powder is more valuable than standard whey powder — it has a better, milkier taste and contains less ash.

Shelf life — 18 months.

| PARAMETERS | DWP 40 |
|--------------------|--------|
| PROTEIN min. | 11,00% |
| LACTOSE min. | 71,00% |
| FAT max. | 1,25% |
| ASH CONTENT max. | 5,50% |
| WATER CONTENT max. | 4,00% |



PACKING:

25 kg paper bags with PE inliner, sealed and sewn // big bags up to 1000 kg.

LFMP

LOW FAT MILK POWDERS

BLENDS OF MILK POWDERS WITH MILK FAT ONLY

Cheaper alternative to the skimmed milk powder.

High protein content: **up to 44%**

Low fat content: **1,25 - 1,50%**

Based on milk and/or whey powder.

Flexibility and ability to tailor the parameters to the needs of client and specifics of applications.

Shelf life – 18 months.

| BLENDS EXAMPLES | |
|-----------------|---------|
| MILK FAT | PROTEIN |
| 1,5% | 15% |
| 1,5% | 20% |
| 1,5% | 25% |
| 1,5% | 30% |

Other contents and parameters on request.



PACKING:

25 kg paper bags with PE inliner, sealed and sewn // big bags up to 1000 kg.



PRODUCTS

FFMP REGULAR & INSTANT

FAT FILLED MILK POWDERS

BLENDS OF MILK POWDERS AND HIGH QUALITY VEGETABLE FAT

Cheaper alternative to the full milk powder.

High fat content: from 26% to 40%

High protein content: up to 26%

Based on milk and/or whey powder and vegetable fat.

Flexibility and ability to tailor the parameters to the needs of client and specifics of applications.

INSTANT versions available.



PACKING:

20 or 25 kg paper bags with PE inliner, sealed and sewn // big bags up to 1000 kg.

BLENDS EXAMPLES

| VEGETABLE FAT | PROTEIN |
|---------------|---------|
| 26% | 10% |
| 26% | 20% |
| 28% | 04% |
| 28% | 26% |
| 30% | 20% |
| 40% | 18% |



MILK BLENDS - FFMP I LFMP

RECOMMENDED BLENDS AND APPLICATION EXAMPLES

- FFMP 28/26 INSTANT - alternative to the full milk powder
- FFMP 26/26 INSTANT - equal parameters of fat and protein
- FFMP 28/16 INSTANT

**MILK TO
DRINK**

YOGHURT

- FFMP 26/24 REGULAR
- FFMP 26/20 REGULAR
- FFMP 26/10 - 26/15
- LFMP 1,5/18 lub 1,5/25



- FFMP from 26/10 to 26/15 REGULAR or INSTANT depending on the needs

**YOGHURT
DRINK**

ICE CREAM

- LFMP from 1,5/15 to 1,5/25 (optimum 1,5/20)
- FFMP from 26/10 to 26/18
- FFMP 18/12
- FFMP 32/19



- FFMP 26/15 REGULAR
- LFMP 1,5/15 - 1,5/25
- DWP 40

**COOKIES
BAKERY
PRODUCTS**

**CHOCOLATE
CANDY**

- LFMP from 1,5/13 to 1,5/15
- DWP 40

- FFMP 28/4 INSTANT
- FFMP 30/2,5 INSTANT

**COFFEE
CAPSULES**

**SAUCES
SOUPS**

- FFMP 32/11 INSTANT

- FFMP 35/4 INSTANT

COFFEE CREAM


MILK POWDERS FOR ICE CREAMS

Specialist milk powders designed for the production of ice creams and confectionery products.

They enhance the structure, creaminess, and stability of ice creams.

Depending on the ice cream production technology, the powders are available in the following versions:

- **Low-fat** – recommended: LFMP 1.5/15, 1.5/20, or 1.5/28
- **High-fat** – recommended: FFMP 26/10, FFMP 26/18, FFMP 18/12, and FFMP 32/19

Shelf life – 18 months.

PACKING:

20 or 25 kg paper bags with PE inliner, sealed and sewn // big bags up to 1000 kg.



MILK POWDERS FOR YOGURTS

High-quality milk powders developed for the production of yogurts – both traditional and drinkable varieties.

Adapted to fermentation technology, with recommendations depending on the type of bacterial cultures used.

Available variants for thick and creamy yogurts:

- **High-fat** – FFMP 26/24, 26/20, 26/25
- **Low-fat** – LFMP 1.5/18 or 1.5/25
- **Drinkable yogurts** – recommended powders with excellent solubility and smooth structure: FFMP 26/10 – 26/15

Shelf life – 18 months.

PACKING:

20 or 25 kg paper bags with PE inliner, sealed and sewn // big bags up to 1000 kg.



SMP

SKIMMED MILK POWDER

Skimmed milk powder is a rich source of protein, containing a minimum of 34%.

It includes milk proteins, lactose, and minerals in the same proportions as fresh milk from which it is produced.

It is made from fresh liquid cow's milk using spray drying technology.

Shelf life – 18 months.

Fat content: max. 1.25%

Protein content: min. 34%

PACKING:

15 kg paper bags with PE inliner,
sealed and sewn // big bags up to
1000 kg.

WPC 80 Instant

WHEY PROTEIN CONCENTRATES

Whey Protein Concentrates (WPC) are an excellent raw material for food manufacturers seeking a high-quality, versatile protein source.

WPC 80 Instant offers outstanding solubility and a neutral taste, making it an ideal ingredient for products such as protein supplements, energy bars, and dairy products.

Shelf life – 18 months.

PACKING:

20 kg paper bags with PE inliner.





Member of
Polish Chamber of Milk

SALES OFFICE

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PRODUCTION PLANTS

POWDER PLANT IN GÓRA

ul. Poznańska 18

56-200 Góra | POLAND

Manufacturer code: 02041654

POWDER PLANT AND BLENDING PLANT IN ŻŁOTÓW

ul. Kolejowa 12

77-400 Żłotów | POLAND

Manufacturer code: 30311602



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