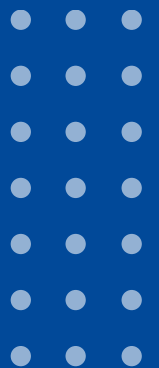




**WHEY POWDER**

**MILK BLENDS**

**MILK POWDER**



[WHEYPOWDER.COM.PL](http://WHEYPOWDER.COM.PL)

# ALIMA - BIS

## EXPERIENCE AND DEVELOPMENT

We are a modern, family-owned company operating in the Polish, European Union, and global markets. Since 1989, we have been supplying the food industry and agriculture with technologies essential at every stage of milk processing. Today, we operate in four locations in Poland and having **six production plants**.

Our products and technologies, of Polish (EU) origin, are available in **48 countries across five continents**.

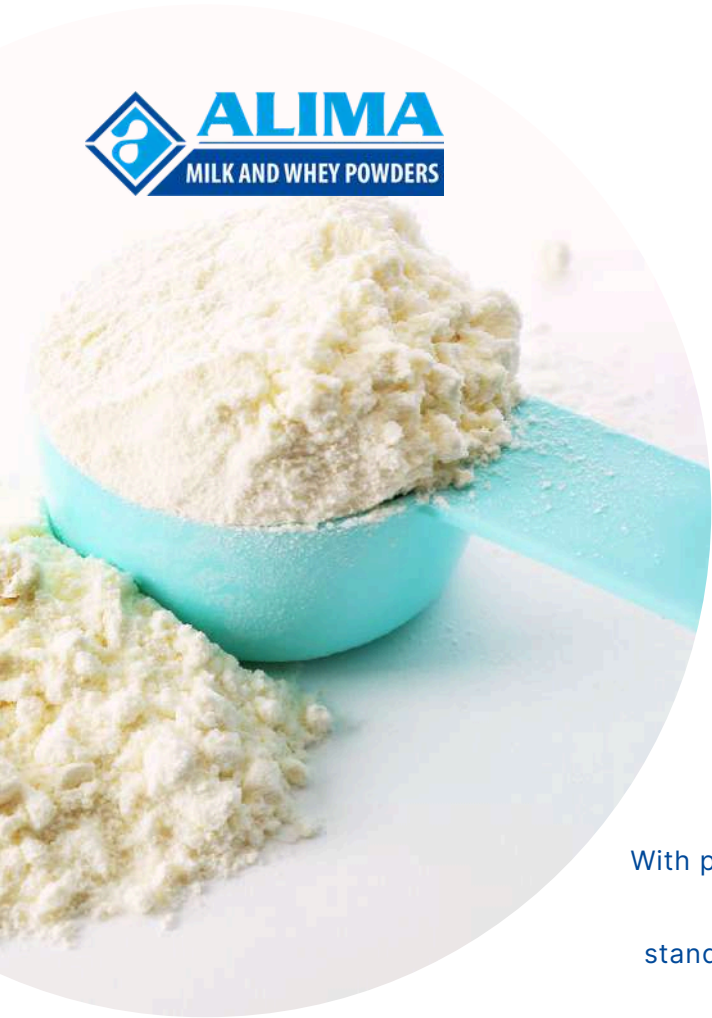
For over 20 years, we have been manufacturing **dairy powders**. In our three milk powder production plants, we use **highly advanced technology** and processing installations that allow us to obtain products of high quality and excellent nutrition parameters. We are a member of the **Polish Chamber of Milk**.

Apart from milk powders production, ALIMA-BIS also specializes in manufacturing advanced **membrane systems and technologies** for various industries, particularly the food and dairy industry. The third branch of our activity is the production of **machinery for dairy farms and agriculture**, such as diet feeders, spreaders, and bale processors.

ALIMA PACK is a subsidiary 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 EXPERTISE

IN MANUFACTURING HIGH-QUALITY  
MILK AND WHEY POWDERS

### Custom-tailored products

We adjust product recipes and specifications to perfectly match our customers' needs.

### Safety and quality

With professional laboratories and advanced quality control systems, we ensure every product meets the highest standards. Our safe, sealed packaging preserves excellent parameters, superior quality, and long shelf life.

### Certificates

The certifications we hold guarantee top quality and authorize us to sell our products worldwide.



### Comprehensive service

Our dedicated team of specialists ensures top quality at every stage — from production and packaging to transport and logistics.

### Worldwide presence

We proudly deliver our products to more than 48 countries across 5 continents.





### Raw material

For the production of whey and milk powders, we purchase raw materials exclusively from selected European dairies.



### Innovating Food Processing

Modern equipment and customized membrane systems — **Microfiltration, Ultrafiltration, Nanofiltration, Reverse Osmosis, Electrodialysis** — all developed in-house for maximum efficiency.









### High-Capacity, Reliable Production

Three state-of-the-art plants guarantee efficiency, consistency, and on-time shipments.

### Excellence in Every Shipment

We manage deliveries end-to-end, partnering with top international logistics providers to guarantee timeliness and quality.



-  **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)
-  **DWP** **DEMINERALIZED WHEY POWDER**
-  **SWP** **SWEET WHEY POWDER**
-  **SMP** **SKIMMED MILK POWDER**
-  **SPECIALIST MILK POWDER BLENDS**  
(FOR ICE CREAMS, YOGURTS)
-  **WPC 80** **WHEY PROTEIN CONCENTRATES (REGULAR & INSTANT)**
-  **PRODUCTS BASED ON INDIVIDUAL RECIPES**

## APPLICATION



**Confectionery**  
Chocolate, biscuits, cream fillings and candies



**Sauces | Soups | Others**



**Drinks**  
Milkshakes, nutritional drinks



**Dairy Products**  
Yoghurts, milk whiteners and more



**Protein Products**



**Ice Cream | Desserts**



**Bakery Products**



# LFMP

## LOW FAT MILK POWDERS

**BLENDS OF MILK POWDERS CONTAINING ONLY MILK FAT**

**A cost-effective 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.

Flexible formulations tailored to client needs and specific applications.

Shelf life – 18 months.

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

### Customizable Options

Additional compositions and specifications available on request.



#### PACKING:

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



# FFMP REGULAR & INSTANT FAT FILLED MILK POWDERS

**BLENDS OF MILK POWDERS  
AND HIGH-QUALITY VEGETABLE FAT**

**A cost-effective alternative to the full milk powder.**

High fat content: 26% – 40%  
High protein content: up to 26%

Based on milk and/or whey powder and vegetable fat.  
Flexible formulations tailored to client needs and specific applications.

## READY-TO-USE INSTANT PRODUCTS

Instant formulations available  
to simplify your production process.



BLENDS EXAMPLES	
VEGETABLE FAT	PROTEIN
26%	10%
26%	20%
28%	4%
28%	26%
30%	20%
40%	18%

**PACKING:**

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



# DWP

## DEMINERALIZED WHEY POWDER

### TYPE 40

Demineralized Whey Powder (DWP) is a premium dairy ingredient obtained from fresh whey through advanced demineralization, delivering a clean, mild, and milkier taste compared to standard whey powder.

Rich in easily digestible proteins, lactose, and bioactive nutrients, DWP is widely used in infant formulas, chocolate, confectionery, ice cream, dairy beverages, and bakery products. Its excellent solubility and consistent quality make it perfect for enhancing taste, texture, and nutritional value across a variety of applications.

**Appearance:** creamy-white, loose, fluffy

**Shelf life:** 18 months

PARAMETERS	DWP 40	SWP
PROTEIN min.	11,00%	11,00%
LACTOSE min.	71,00%	71,00%
FAT max.	1,25%	1,25%
ASH CONTENT max.	5,50%	9,00%
WATER CONTENT max.	4,00%	4,00%



# SWP

## SWEET WHEY POWDER

Sweet Whey Powder (SWP) is a natural dairy ingredient derived from cheese production, featuring a creamy-white color and a mildly sweet, milky flavor.

Rich in proteins, lactose, and minerals, SWP is ideal for use in confectionery, bakery, dairy, and beverage products. Its natural sweetness and excellent solubility make it a versatile ingredient for enhancing taste and texture.


**Shelf life:** 18 months


**PACKING:**  
 25 kg paper bags with PE liner,  
 sealed and sewn //  
 big bags up to 1000 kg.

# MILK BLENDS

## RECOMMENDED FORMULATIONS AND APPLICATIONS

- 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 FOR DRINKING 


 **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


DRINKING YOGHURT 


 **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
- SWP

COOKIES BAKERY PRODUCTS 

 **CHOCOLATE CANDY**

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

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

COFFEE CAPSULES 

 **SAUCES SOUPS**

- FFMP 32/11 INSTANT

- FFMP 35/4 INSTANT

COFFEE CREAM 

 **PROTEIN PRODUCTS**

- WPC 80 REGULAR & INSTANT

## MILK POWDERS FOR ICE CREAM

**Specialist milk powders for ice cream and confectionery production**

Our specialist milk powders are designed specifically for the production of ice cream and confectionery products. They improve the structure, creaminess, and stability of ice cream.

Depending on the 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 YOGURT

**High-quality milk powders for yogurt production**

Our high-quality milk powders are developed for the production of yogurts – both traditional and drinkable varieties. They are carefully adapted to fermentation technology, with specific recommendations depending on the 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, 1.5/25

For drinkable yogurts – recommended powders with excellent solubility and a smooth texture: 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 **high-quality source of protein**, containing a minimum of **34% protein**. It retains the natural composition of fresh cow's milk, providing proteins, lactose, and minerals in the same proportions as the raw material from which it is made.

Produced from fresh liquid cow's milk using advanced **spray drying technology**, it ensures consistent quality and excellent functionality in various food applications.

**Shelf life:** 18 months

**Fat content:** max. 1.25%

**Protein content:** min. 34%

**PACKING:**

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

## WHEY PROTEIN CONCENTRATES

### WPC 80 Regular & Instant

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

WPC 80 Instant offers **outstanding solubility** and a **neutral taste**, making it an ideal ingredient for a wide range of products, including **protein supplements, energy bars, and dairy products**.

**Shelf life:** 18 months

**PACKING:**  
20 kg paper bags with PE inliner.





## SALES OFFICE

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[info@alimabis.com.pl](mailto:info@alimabis.com.pl)



### 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



[WHEYPOWDER.COM.PL](http://WHEYPOWDER.COM.PL)