

Dairy Products Catalogue

Skimmed Milk Powder

Skimmed milk powder is a dairy product made by evaporating skimmed milk until it is completely dry. This powder is easier to store and transport than skimmed milk in liquid form, and it is typically less expensive. Making the powder begins with pasteurizing whole milk and removing the cream to make skimmed milk. Milk is then run through a drying process until it dries to a white powder. Spray drying and drum drying are the most common evaporation methods, but freeze drying is also an option. Powdered skimmed milk is classified based on the temperatures used in the evaporation process.

Types of Skimmed milk powders:

- Low Heat
- Medium Heat
- High Heat

Key Applications:

1. Beverage Solutions
2. Bakery
3. Recombined Dairy UHT Applications
4. Yogurt Manufacture
5. Sports Nutrition
6. Desert
7. Confectionary
8. Soups & Sauces and etc...



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Whey Powder

Whey Protein is one of the two proteins found in milk and is obtained when milk is coagulated to form cheese. It is considered to be a complete protein with all the essential nine amino acids present in it. The high price is explained by the fact that by weight only one gram of Whey Protein is contained in every hundred grams of milk. Whey is a by-product of manufacturing of hard, semi-hard and soft cheese. Whey Powder prevents sedimentation in beverages, soups and sauces. Provides fat-like attributes in products allowing reduction in fat content, improved texture and moistness. Maintains foam properties, enhancing appearance, taste and texture.

Key Applications:

- Bakery products
- Process cheese products
- Frozen desserts
- Sauces
- Meat emulsions
- Diet Nutrition
- Soups
- Ice cream
- Pasta sauces and etc...



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Whole Milk powder

Whole milk powders are obtained by removing water from pasteurized milk through spray-drying. The powder can contain between 26% and 40% milk fat (by weight) on an “as is” basis, and offers all the nutritional qualities of milk in its dry form. Whole milk powder plays an important role in the manufacture of a wide range of food products. It can be used in reconstituted dairy products such as yoghurt and milk drinks, but also as a source of fat and non-fat milk solids in confectionery and baked goods. The powder can be fortified with vitamins, in order to be repacked for direct consumer use in milk beverages, homemade yoghurt and tea and Coffee whitener.

Key Applications:

- ✓ Bakery goods
- ✓ Confectionery
- ✓ Ice cream
- ✓ Fermented milk foods such as yoghurt
- ✓ Snack foods, nutritional supplements



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Butter

Butter is a dairy product made from separating whole milk or cream into fat and buttermilk. The fat is compressed and chilled into blocks of butter. It can be used directly as a condiment or melted for frying or coating. Butter is also used in baking, such as in classic sponges and pastries, or for enriching sauces. Butter can be bought salted or unsalted. Salt is used for preservation and flavor, but varies according to the breed of cow and its feed.

Key Applications:

- ✓ Bakery goods
- ✓ Confectionery
- ✓ Ice cream
- ✓ Snack foods and etc...

