

FOODLINE & CO

DAIRY PRODUCTS

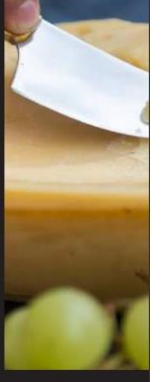
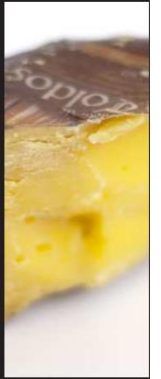
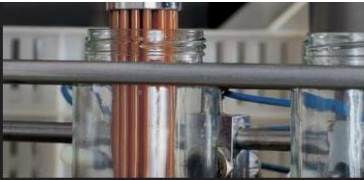


FOODLINE & CO LLC

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MILK POWDER

Produced from the dehydration of pasteurized fluid milk

Used both to consume directly as reconstituted milk or as an ingredient of food products for industry and gastronomy.

Shelf life: 12-15-18-24 months

Conservation: It does not require refrigeration. Store in a fresh and dry place, away from direct sunlight.

Presentation: Containers 500 gr; Bags of 5 Kg, 10 Kg and 25 Kg net weight. Pouch 200 gr, 400 gr 750 gr 800 Gr and 900 Gr.

Milk powder types:

- Whole milk powder 26%/28%
- Whole milk powder fortified with vitamins A and D.
- Milk Powder fortified with vitamin C, iron and zinc.
- Skim milk powder.
- Instant skim and whole milk powder.
- Milk powder reduced lactose.

WHEY POWDER

Product obtained from the separation of the whey in the cheese making, dried from a spraying process.

Characterized by a very good solubility and an agreeable and delicate aroma.

Used as an ingredient for the preparation of baked goods and candies; dairy products such as ice cream and desserts; various food products and balanced food.

Shelf life: 18 months.

Conservation: It does not require refrigeration. Store in a fresh and dry place, away from direct sunlight

Presentation: Bags of 25 kg net weight.

Types of whey powder:

Whey powder.

Whey powder demineralised 40% (D40), 45% (D45), 70% (D70) y 90% (D90).

Permeated of whey powder (L80).

WPC 35 (Whey Protein Concentrate 35%).

MOZZARELLA

Semi-hard cheese, fibrous and elastic consistency.

White yellowish color and little perceptible flavor.

Recognized worldwide for its use in the preparation of pizzas.

Conservation: 2° - 8° C.

Shelf life: 6 – 12 months.

Presentation: Blocks 4 Kg and 16 Kg. Other presentations available: 2 Kg, 1 Kg, 500 Gr and 250 Gr.

REGGIANITO

Hard cheese, compact and grainy texture.

Slightly spicy and salty flavor.

It is an ideal accompaniment to pasta among other preparations.

Aged: 6 to 18 months.

Conservation: 8° - 12° C.

Shelf life: 12 months.

Presentation: 6 to 7 kg wheels.

Other presentations: Half wheels, 1/4 wheels.

PROVOLONE

Hard cheese, compact and brittle consistency.

Soft aroma and slightly salty and spicy flavor.

Used as an accompaniment to meals and cold meats.

Its spun version (*provolone parrillero*) is ideal to consume in slices au gratin.

Aged: 6-12 months

Conservation: 8°- 12° C

Shelf Life: 12 months

Presentation: Pieces of 7 to 10 kg.

GOUDA

Semi-hard cheese and smooth texture.

Soft aroma and sweet flavor.

Ideal to use sliced to prepare sandwiches.

Aged: 60 days

Conservation: 8° C

Shelf life: 8-12 months

Presentation: Blocks of 4 kg and 16 kg. Other presentations: 2 kg, 1 kg, 500 gr and 300 gr

EDAM

Semi-hard cheese and smooth texture.

Soft and discrete flavor.

Ideal for both meals and desserts.

Aged: 60 days

Conservation: 8° C

Shelf life: 8-12 months

Presentation: Blocks 4 kg and 16 kg.

BLUE CHEESE

Soft cheese and creamy paste made with the use of fungi *Penicillium Roqueforti*.

Distinguished by its characteristic bluish green veined.

Strong flavor, salty and spicy.

Conservation: 4° - 6°C.

Shelf life: 180 days.

Presentation: Wheels of 2.4 kg.

BUTTER

Fat product obtained for whipping and kneading of pasteurized cream from cow's milk White yellowish color and soft flavor

Conservation: -18°C

Shelf life: 18 months

Presentation: Blocks 25 kg. Others presentations: 5kg, 2.5 kg, 500 gr, 200 gr, 100 gr.

BUTTEROIL

Produced from the processing of fresh cream. By means of centrifugation in stages, the milk fat is separated and then passed through different phases where the product in process is again pasteurized. Then, by drying under vacuum, it proceeds to a complete elimination of water to reach the final product.

Uniform composition, crystalline yellow color and dairy aroma.

Used in the preparation of food preparations (ice cream, bakery, pastry, chocolates)

Presentation: Paper Bags 10 kg, 16 kg and 25 kg net weight. Other presentation: Steel drums 190 kg and pouches 1kg, 800 gr and 500 gr.

Shelf Life: 12 months

Conservation: It does not require refrigeration. Store in a fresh and dry place, away from direct sunlight

INFANTFORMULA

Made with the highest standards of quality and innovation to provide a product of adequate, balanced and complete nutrition for the healthy physical and intellectual growth of the child at every stage of his life.

Conservation: It does not require refrigeration. Store in a fresh and dry place, away from direct sunlight.

Presentation: Industrial: Bags 25 kg and big bags 750 gr to 1000 kg Tins and boxes 800 gr and 400 gr.

LACTOSE

Lactose or *milk sugar* is a carbohydrate that it is appeared in milk of all mammalian.

It is manufactured by ultrafiltration from cheese making sweet whey and milk, using the most advanced technology.

Aspect: fine white powder.

Shelf life: 24 months.

Conservation: Store in a closed, cool and dry place. Store up to a maximum of 20 bags high

Presentation: Bags 25 kg.

CASEIN

It is the product that can be made by enzymatic action or by acidification of pasteurized skim milk.

Ground and Dried. Granules or powder, white or yellowish white, with a mild flavor.

Mainly used as an ingredient in the food products industry.

Shelf life: 12 - 18 months.

Storage: Store in a cool, dry place without direct exposure to sunlight.

Presentation: Bags of 25 kg and 1.000 kg.

Types of nutritional casein:

Casein food to acid.

Casein food to the rennet.

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