

永远是最佳的选择









#### **About Us**

Mirel® Dairy Products produces dry milk products in Eregli / Konya. There is 60 year experience and 3 generations of Demireller Inc. and family behind the company. Company produces Full Cream Milk Powder and Skimmed Milk Powder; 50% and 70% Demineralized Whey Powder and Milk Cream. Beside dairy products and tomato paste production lines are present in the plant. With 3 spray driers, It is one of the biggest milk and whey powder production capacity plant in Turkey. Powder lines, tomato paste lines contribute to the local economy of the region.

#### **Our Vision**

Mirel® Dairy Products has a serious market share with its current production and plans to continue to produce quality products with domestic and foreign investments in the coming years.

#### **Our Mission**

It acts with the goal of bringing the raw materials of milk of Eregli region to the economy and thus gives an important support to the local producers.

### **Our Quality Policy**

Mirel® Milk is now producing in accordance with quality and food safety criteria. We ensure that the requirements of quality standards are fulfilled at all stages of our production. Our quality is certified by TS EN ISO 9001:2015, FSSC 22000 ISO/TS 22002-1 and Halal.

#### 关于我们

Mirel®乳制品公司坐落于土耳其科尼亚市的Eregli地区。有60年的从业经验,经历了Demireller Inc.家族3代人的传承。公司的产品包括全脂乳粉,脱脂乳粉,D50,D70和D90的脱盐乳清粉,乳脂和酥油。

拥有3个干燥喷雾器,使我们成为土耳其最大的乳粉和乳清粉生产厂家之一。

#### 我们的愿景

Mirel®乳制品公司目前在相关领域的市场中占有重要份额,并计划在 未来几年中继续利用国内外投资来生产优质产品。

#### 我们的任务

我们的目标是将Eregli地区的牛奶原料带入市场,从而为当地生产者提供重要支持。

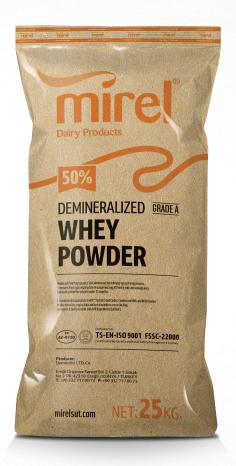
#### 我们的质量方针

Mirel®Milk按照质量和食品安全标准生产。我们确保在生产的所有阶段都满足质量标准的要求。我们已经得到了TS EN ISO 9001:2015,FSSC 22000 ISO / TS 22002-1,HALAL,KOSHER及Covid-19安全生产的认证。





## 50% DEMINERALIZED WHEY POWDER



Whey is the serum form by-product of cheese production. Whey is filtered to reduce the minerals (demineralization) and evaporated to increase dry-matter in the process. Then it is spray-dried in vertical driers. Result is the powder form of whey which is white-yellow colour and contains lactose, whey protein and very small amount of minerals and moisture to be used as replacement of milk powder in certain extent.

**USES:** As aromatic ingredient, it is used as thickener in dairy products, ice-cream, biscuits, chocolate, soup, bread etc.

**PACKAGING:** In 3 layer-25 kg kraft paper sack with polyethylene liner inside. 40 piece of sacks (1mt) are on the plastic-shrinked wooden pallets.

**WARNING:** Not used as food for infants under 12 months.

**STORAGE AND SHELF LIFE:** Max 12 months in optimum storage condition (65% humidity and below 25°C).



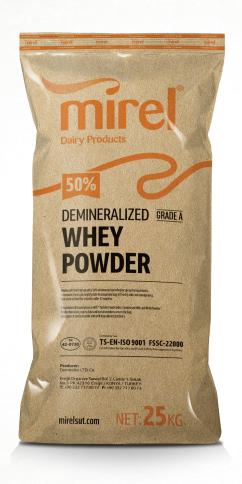


## 脱盐乳清粉 50%

产品名称及介绍:乳清粉,是干酪生产时的副产品。过滤乳清以减少矿物质(脱矿质),并蒸发以增加干物质,然后将其在干燥机中干燥喷粉,得到乳白色的粉末状产品,含有乳糖,乳清蛋白以及极少量的矿物质和水分,可以在一定程度上替代乳粉。

用途:可以增加产品的乳香味,在乳制品,冰淇淋,饼干,巧克力,汤,面包等中用作增稠剂。包装:25公斤装,外面三层牛皮纸袋,里面是密封式聚乙烯包装。

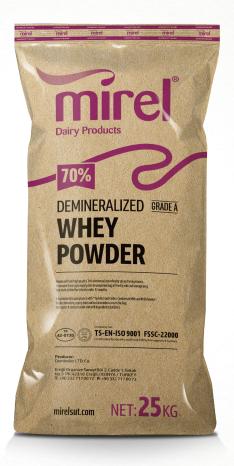
警告:不能用于12个月以下的婴儿食品中。 储存和保质期:在最佳储存条件下(65%湿度和 25°C以下),最长可保存12个月。







## 70% DEMINERALIZED WHEY POWDER



Whey is the serum form by-product of cheese production. Whey is filtered to reduce the minerals (demineralization) and evaporated to increase dry-matter in the process. Then it is spray-dried in vertical driers. Result is the powder form of whey which is white-yellow colour and contains lactose, whey protein and very small amount of minerals and moisture to be used as replacement of milk powder in certain extent.

**USES:** As aromatic ingredient, it is used as thickener in dairy products, ice-cream, biscuits, chocolate, soup, bread etc.

**PACKAGING:** In 3 layer-25 kg kraft paper sack with polyethylene liner inside. 40 piece of sacks (1mt) are on the plastic-shrinked wooden pallets.

**WARNING:** Not used as food for infants under 12 months.

**STORAGE AND SHELF LIFE:** Max 12 months in optimum storage condition (65% humidity and below 25°C).





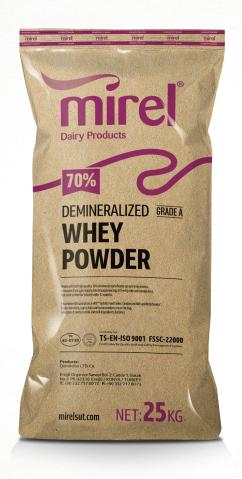
## 脱盐乳清粉 70%

产品名称:乳清是干酪生产的血清形式副产物。过滤乳清以减少矿物质(脱矿质),并蒸发以增加干物质。然后将其在垂直干燥机中喷雾干燥。结果是乳白色的乳白色粉末状,含有乳糖,乳清蛋白以及极少量的矿物质和水分,可以在一定程度上替代乳粉。

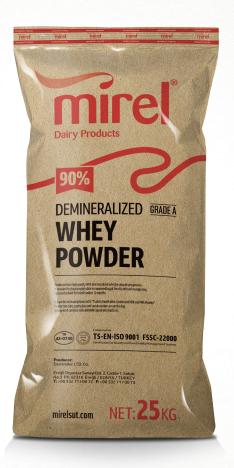
包装:3层25公斤牛皮纸袋,内衬聚乙烯衬里。

警告:不能用作12个月以下婴儿的食物。

储存和保质期:在最佳储存条件下(湿度65%,低于25°C),最长可保存12个月。



# 90% DEMINERALIZED WHEY POWDER



Whey is the serum form by-product of cheese production. Whey is filtered to reduce the minerals (demineralization) and evaporated to increase dry-matter in the process. Then it is spray-dried in vertical driers. Result is the powder form of whey which is white-yellow colour and contains lactose, whey protein and very small amount of minerals and moisture to be used as replacement of milk powder in certain extent.

**PACKAGING:** In 3 layer-25 kg kraft paper sackwith polyethylene liner inside.

**WARNING:** Not used as food for infants under 12 months.

**STORAGE AND SHELF LIFE:** Max 12 months in optimum storage condition(65% humidity and below 25°C)





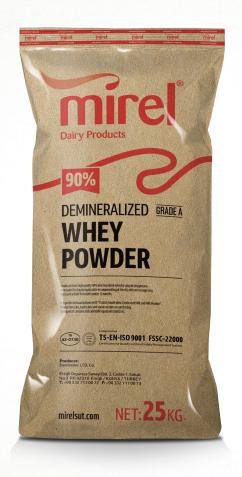
## 脱盐乳清粉 90%

产品名称:乳清是干酪生产的血清形式副产物。过滤乳清以减少矿物质(脱矿质),并蒸发以增加干物质。然后将其在垂直干燥机中喷雾干燥。结果是乳白色的乳白色粉末状,含有乳糖,乳清蛋白以及极少量的矿物质和水分,可以在一定程度上替代乳粉。

包装:3层25公斤牛皮纸袋,内衬聚乙烯衬里。

警告:不能用作12个月以下婴儿的食物。

储存和保质期:在最佳储存条件下(湿度65%,低于25°C),最长可保存12个月。







# SKIMMED MILK POWDER



Pastorized skimmed milk is filtered and evaporated to increase dry matter. Then it is spray dried in vertical driers. Result is the powder form of milk which is white-yellow colour and contains protein, lactose and very small amount of moisture and fat.

**USES:** As aromatic ingredient, it is used as thickener in dairy products, ice-cream, biscuits, chocolate, soup, bread etc.

**PACKAGING:** In 3 layer-25 kg craft paper sack with polyethylene liner inside. 40 piece of sacks (1mt) are on the plastic-shrinked wooden pallets.

**WARNING:** Not used as food for infants under 12 months.

**STORAGE AND SHELF LIFE:** Max 12 months in optimum storage condition (65% humidity and below 25°C).





## 脱脂乳粉

产品名称及介绍:脱脂牛奶经过过滤,在干燥机中 干燥喷雾,得到的乳白色粉末状产品,含有蛋白 质,乳糖以及少量的水分和脂肪。

用途:增加食品的乳香味,在乳制品,冰淇淋,饼干,巧克力,汤,面包等中用作增稠剂。

包装:25公斤装,外面三层牛皮纸袋,里面是密封式聚乙烯包装。

警告:不能用于12个月以下的婴儿食品中。

贮存条件和保质期:在最佳存储条件下(湿度65%,温度低于25°C),最长可存放12个月。







# FULL CREAM MILK POWDER



Fatty milk is filtered and evaporated to increase dry matter. Then it is spray dried in vertical driers. Result is the powder form of milk which is white-yellow colour and contains protein, lactose, fat and very small amount of moisture.

**USES:** As aromatic ingredient, it is used as thickener in dairy products, ice-cream, biscuits, chocolate, soup, bread etc.

**PACKAGING:** In 3 layer-25 kg craft paper sack with polyethylene liner inside. 40 piece of sacks (1mt) are on the plastic-shrinked wooden pallets.

**WARNING:** Not used as food for infants under 12 months.

**STORAGE AND SHELF LIFE:** Max 12 months in optimum storage condition (65% humidity and below 25°C).





### 全脂奶粉

产品名称及介绍:全脂牛奶,经过过滤和蒸发以增加干物质,然后在干燥机中干燥并喷雾,得到的黄白色的奶粉,含有蛋白质,乳糖,脂肪和极少量的水分。

用途:增加产品的乳香味,在乳制品,冰淇淋,饼干,巧克力,汤,面包等中用作增稠剂。

包装:25公斤装,外面是3层牛皮纸袋,里面是密封式聚乙烯包装。

存储和保质期:在最佳存储条件下(湿度65%,低于25°C),最长可存放12个月。



# INSTANT SKIMMED MILK POWDER



**USES:** It is produced by increasing the dry matter of pasteurized skimmed cow milk by drying it by spraying method and applying it to agglomeration process. It can be used as powder, by melting without mixing or with different foodstuffs. It is a natural milk product with a creamy-light yellow to almost white color in its unique taste and smell. Flavoring, viscosity enhancer, texture regulator, nutritional and energy value enhancer in Dairy Products, Ice Cream, Biscuits and Chocolate Industry. It can be used in any situation where milk can be used.

**PACKAGING:** In 3 layer-25 kg craft paper sack with polyethylene liner inside. 40 piece of sacks (1mt) are on the plastic-shrinked wooden pallets.

WARNING: Not used as food for infants under 12 months.

**STORAGE AND SHELF LIFE:** Max 12 months in optimum storage condition (65% humidity and below 25°C).





## 速溶脱脂乳粉

用途:通过干燥喷雾法由巴氏杀菌脱脂牛奶制作成脱脂乳粉。它可以以粉末形式使用,无需搅拌即可熔化,也可以与其他食品混合使用。它是一种天然乳制品,颜色呈淡乳黄色至乳白色,有其独特的味道和香味。可作为乳制品,冰淇淋,饼干和巧克力工业中的调味剂,增稠剂,调节剂,营养和能量增强剂。它可以使用在任何需要添加牛奶的地方。

包装:25公斤装,外面三层牛皮纸袋,里面是密封式聚乙烯包装。

警告:不能用于12个月以下的婴儿食品中。

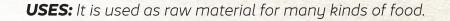
存储和保质期:在最佳存储条件下(湿度65%,温度低于25°C),最长可存放12个月。



# PASTEURIZED MILK CREAM



Milk fat is skimmed from the raw milk by seperators and pasteurized in order to produce milk cream, which has a specific taste and odor, creamy light yellow to white color.



PACKAGING: It is packed in tin 17kg tin boxes.

**WARNING:** Not used as food for infants under 12 months.

**STORAGE AND SHELF LIFE:** Max 4 months optimum storage condition in +2°C, +4°C.



### 巴氏杀菌奶油

产品名称和介绍:奶油是一种乳制品,在牛奶均质化之前用牛奶顶部的黄油层制作。在未均质的牛奶中,密度较小的脂肪最终会上升到牛奶顶部。在奶油的工业生产中,通过使用分离器来加速该过程。

用途:它是多种食品的原材料。

包装:17公斤装,锡罐包装。

警告:不能用于12个月以下的婴儿食品中。

存储条件和保质期:2°C-4°C冷藏条件下,最长4个月的保质期。





### GHEE

It is a natural milk product obtained with the help of heat by removing the water of the cream obtained by passing the raw cow's milk through the cream separator and separating it from the milk fat.



**USES:** It is used as a raw material in food production and baklava companies.

**PACKAGING:** It is packed in tin boxes of 17 kilograms as suitable for the Turkish food codex.

**STORAGE AND SHELF LIFE:** It should be stored at +2 degrees and +4 degrees. In appropriate storage conditions, shelf life is 6 months without opening its package.

## 酥油

产品名称及介绍:这是一种天然牛奶产品,将生牛 乳通过乳脂分离器得到乳脂,然后通过加热将这些 乳脂中的水分去除,就得到了酥油。

应用:它是食品生产中的一种原材料。

包装:17公斤装,外包装为锡盒,适合土耳其食品 法典。

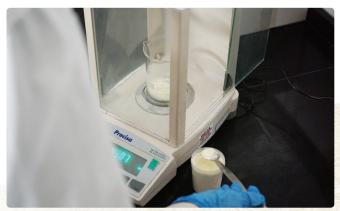
储存条件和保质期:2-4度冷藏贮藏。在适当的储存条件下,在没有打开包装的情况下保质期6个月。

### Our Production Facility | 我们的生产设施

























### Our Documents | 我们的质量方针

























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