



Mejeriet

Delicious Dairy product turn milk into money.

InventAgri, Italy
Our main supplier of Small-scale,
but sophisticated Dairy equipment.
www.inventagri.com

15.03 Milk powder

Milk powder, or powdered or dried milk, is a dairy product made by evaporating milk to remove the water content. The remaining solids are fine powders. Milk powder has a longer shelf life than liquid milk and is a convenient alternative when fresh milk is not readily available or practical.

Milk powder is helpful in various applications, including:

1. **Reconstituted Milk:** Milk powder can be rehydrated with water to produce liquid milk. This reconstituted milk is a substitute for fresh milk in various recipes, beverages, or as a standalone beverage.
2. **Dairy Products:** Milk powder is an ingredient in producing dairy products such as yoghurt, ice cream, cheese, butter, and desserts. It helps improve texture, enhance flavour, and increase the nutritional content of these products.
3. **Bakery and Confectionery:** Milk powder is used in baking and confectionery products like bread, cakes, cookies, chocolates, and candies. It contributes to the final product's flavour, texture, and colour.
4. **Infant Formula:** Milk powder is essential in producing infant formula, providing a convenient and nutritionally balanced alternative to breastfeeding.
5. **Nutritional Supplements:** Milk powder is a base ingredient in various dietary supplements and protein powders. It's a source of essential nutrients, including proteins, vitamins, and minerals.

Mejeriets setup is not yet, for consumable supply, but we are pleased to supply know-how and addresses from companies we have been dealing with in the past.

www.uhrenholt.com