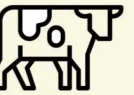




ZARRIN SHAD

Dairy co. www.zarrinshad.com





ABOUT

ZARRIN SHAD SEPAHAN CO

Zarrin Shad Sepahan Co. is one of Iran's leading manufacturers and suppliers of high-quality dairy powders.

Since our establishment in 2002, we have proudly served both domestic and international markets with products that meet the highest global standards.

OUR PRODUCT RANGE

We specialize in producing a comprehensive range of dairy-based powders and ingredients, including:

1. Milk Powders: Skimmed (regular & agglomerated) and Full Cream
2. Whey Powders: Sweet (Permeate), Semi-Sour, Sour, and Colored
3. Cheese Powders: White Cheese, Cheddar, Mozzarella, Parmesan, Gouda, Nacho, and more
4. MPC 70% (Milk Protein Concentrate)
5. Flavoring Powders: Onion & Parsley, Salt & Vinegar, Yogurt & Shallot, Ketchup, Steak, Barbecue, Honey BBQ, Buttery Cheese, Spicy & Hot, Ranch, etc.
6. Functional Powders: Buttermilk, Yogurt, Kashk, and Whipping Cream Powder
7. Feta Cheese and Natural Butter

PRODUCTION CAPACITY

With seven spray dryers operating 24/7 and a team of over 200 skilled professionals, we are able to proudly produce more than 100 tons of dairy powder per day.

CERTIFICATIONS & QUALITY ASSURANCE

We are fully certified and operate under internationally recognized standards:
ISO 9001 – Quality Management System
ISO 22000 – Food Safety Management System
Halal Certification

ACHIEVEMENTS

Over the years, Zarrin Shad Sepahan has been honored with numerous awards, including:
National Exemplary Exporter – seven consecutive years
Top Provincial Producer – Awarded by Isfahan Food and Drug Organization for twelve consecutive years

TRUSTED PARTNERSHIP

We proudly supplying as leader in Iranian dairy and food industries

GLOBAL PRESENCE

Through exports to 23 countries — including Turkey, Uzbekistan, Azerbaijan, Pakistan, Iraq, and others — we have strengthened our international footprint and contributed to Iran's foreign exchange growth, marking a significant achievement for both our company and the province of Isfahan.





POWDER PRODUCT

SEASONING POWDER

- BBQ Powder
- Honey & BBQ Powder
- Yogurt & BBQ Powder
- Steak Powder
- Ketchup Powder
- Tomato Paste Powder
- Coffee Creamer Powder
- Mozzarella Powder
- Colour Mozzarella Powder
- Ranch seasoning Powder
- Tea Whitener Powder
- Parmesan Cheese Powder
- Colour Parmesan Cheese Powder
- Nacho Cheese Powder
- Gouda Cheese Powder
- Doogh Powder
- Flaming Hot Powder
- Ice Cream Powder
- Whipping Cream Powder
- Whipping Topping Powder
- Salt & Vinegar Powder
- Yogurt Powder
- Yogurt Seasoning Powder
- Yogurt & Shallot Powder
- Butter Cheese Powder
- Parsley Onion Cheese Powder
- Kashk Powder
- Special Cheddar Cheese Powder
- Sweet & Hot Seasoning Powder

INGREDIENT POWDER

- Milk Protein Concentrated (MPC)
- MPC Powder %40
- Skim Milk Powder
- Instant Skim Milk Powder
- lactose Free Skim Milk Powder
- Fat Filled Milk Powder
- Instant Fat Filled Milk Powder
- Full Cream Milk Powder
- Instant Full Cream Milk Powder
- Sodium Caseinate
- Calcium Caseinate
- Confectionery Milk Powder
- Permeat Powder
- Whey Powder
- Colour Whey Powder
- Sour Whey Powder
- Cheese Powder
- Cheese Powder 50 %
- Colour Cheese Powder
- Colour Cheese Powder 50 %
- Cheddar Cheese Powder
- Colour Cheddar Cheese Powder





DAIRY

DAIRY PRODUCT

- Fresh White Cheese
- Cream Cheese
- Curd Cheese
- Butter
- Ghee
- Sterilized Cream %50
- Frozen Pasteurized Cream %50Fat
- Frozen UF Concentrated Full Fat Milk
- Frozen UF Concentrated Skim Milk
- Frozen Evaporated Skimmed Milk
- Frozen Evaporated Whole Milk



Milk Protein Concentrated



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Let's Explore!

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sadugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of Mpc, without other aftertastes.

Smell: Typical of Mpc, without other smell.

Color: White

CHEMICAL ANALYSIS

Moisture	Max6 %
Lactose	31-18 %
Mechanical Impurities	A
Acidity	Max15 %
Fat	Max2 %
Protein	70±2 %
Ash	Max8.5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	Max2*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
E.coli	Negative (g)
Yeast & Moulds	Max 10 (cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

A replacer for whole milk powder or skim milk powder, can be used
in the dairy industries such as yogurt, cheese and stabilizers.

VARASH®

MPC POWDER 40%



ZARRIN SHAD
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Let's Explore!

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Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of Mpc, without other aftertastes.

Smell: Typical of Mpc, without other smell.

Color: White

CHEMICAL ANALYSIS

Protein	40±2 %
Moisture	Max6 %
Lactose	31- 46 %
Mechanical Impurities	A
Acidity	Max15 %
Fat	Max2 %
Ash	Max8.5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	Max2*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
E.coli	Negative (g)
Yeast & Moulds	Max 10 (cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

A replacer for whole milk powder or skim milk powder, can be used
in the dairy industries such as yogurt, cheese and stabilizers.

VARASH®

Skim Milk Powder



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building, street sheikh
saduqh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of milk, without other aftertastes.
Smell: Typical of milk powder, without other smell.
Color: Creamy-White

CHEMICAL ANALYSIS

Moisture	Max 5 %
Lactose	45-55 %
Mechanical Impurities	A
Acidity	Max 0.14 %
Fat	Max 1.5 %
Protein In Dry Matter	Min 34 %
solubility Index	Max 1 (ml)
Ash	7.6-8.2 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	2*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus(Coagulase Positive)	Negative (g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

An alternative for milk, dairy pastry and beverages industries.

*** This product can be prepared as instant, low heat, lactose free and with vitamins A&D.**

VARASH®

Fat Filled Milk Powder



Let's Explore!

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building, street sheikh
sadrugh(north) Isfahan, Iran
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Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of milk, without other aftertastes.

Smell: Typical of milk, without other smell.

Color: Creamy-White

CHEMICAL ANALYSIS

Moisture	Max 4.5 %
Mechanical Impurities	A
Acidity	0.14 %
Fat	27± 2 %
Protein	27± 2 %
Solubility Index(ml)	1 %
Ash	5-6 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	< 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

A replacer for whole milk and can be used in dairy industry.

*** This product can be prepared as semi-instant, lactose free
and with vitamins A&D.**

VARASH®

Instant Fat Filled Milk Powder



Let's Explore!

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building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of milk, without other aftertastes.

Smell: Typical of milk, without other smell.

Color: Creamy-White

CHEMICAL ANALYSIS

Moisture	Max 4.5 %
Mechanical Impurities	A
Acidity	0.14 %
Fat	27± 2 %
Protein	27± 2 %
Ash	5-6 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	< 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

A replacer for whole milk and can be used in dairy industry.

*** This product can be prepared as semi-instant, lactose free
and with vitamins A&D.**

Full Cream Milk Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
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building, street sheikh
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E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of whole milk, without other aftertastes.

Smell: Typical of whole milk, without other smell.

Color: Creamy-White

CHEMICAL ANALYSIS

Moisture	Max 4.5 %
Lactose	38-40
Mechanical Impurities	A
Acidity	Max 0.14 %
Fat	27± 2 %
Protein	27± 2 %
Solubility Index	Max 1 (ml)
Ash	6-5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	2*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus(Coagulase Positive)	Negative (g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

An alternative solution for whole milk, food, dairy and beverages
industries.

*** This product can be prepared as semi-instant, lactose free
and with vitamins A&D.**

VARASH®

Confectionery Milk Powder



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Let's Explore!

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building, street sheikh
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Website: www.zarrinshad.com

PHYSICAL

Taste: Mildly sweet and creamy, with cooked after taste

Smell: Light, fresh cream aroma that evokes a rich dairy experience

Color: Soft off-white to creamy tone

CHEMICAL ANALYSIS

Moisture	Max 4 %
pH	Max 6.5
Fat	Max 13 %
Protein	Max 12 %
Ash	6-7
Lactose	72

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	10 ³ (cfu/g)
Coliforms	Min 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast and Mold	Min 10 (Cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

- Cakes and sponge cakes
- Pastry and confectionery products
- Donuts and waffles
- Custard and pudding mixes
- Industrial bakery production



Sodium caseinate



Let's Explore!

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building, street sheikh
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PHYSICAL

Scorched particles (ADPI): Typically Disc A
Flavour: Neutra
Color: Light cream

TYPICAL ANALYSIS

Moisture (%) Max	7
Protein SNF basis (%) Min	80
Ash (%) Max	6
Fat (%) Max.	2
Sodium (%)	1.5
Calcium (%)	0.1
pH	6.5-6.9

TYPICAL MICROBIAL VALUES

SPC (cfu/g) max	20,000
Coliforms (cfu/g)	Negative
Yeasts (/g) max	50
Moulds (/g) max	50
Salmonella (/375g)	Negative

PACKAGING

Product must be stored in a cool dry place <25°C @ max %65 relative humidity. Product should not be exposed to strong odours or sunlight
Net Weight 10 kg

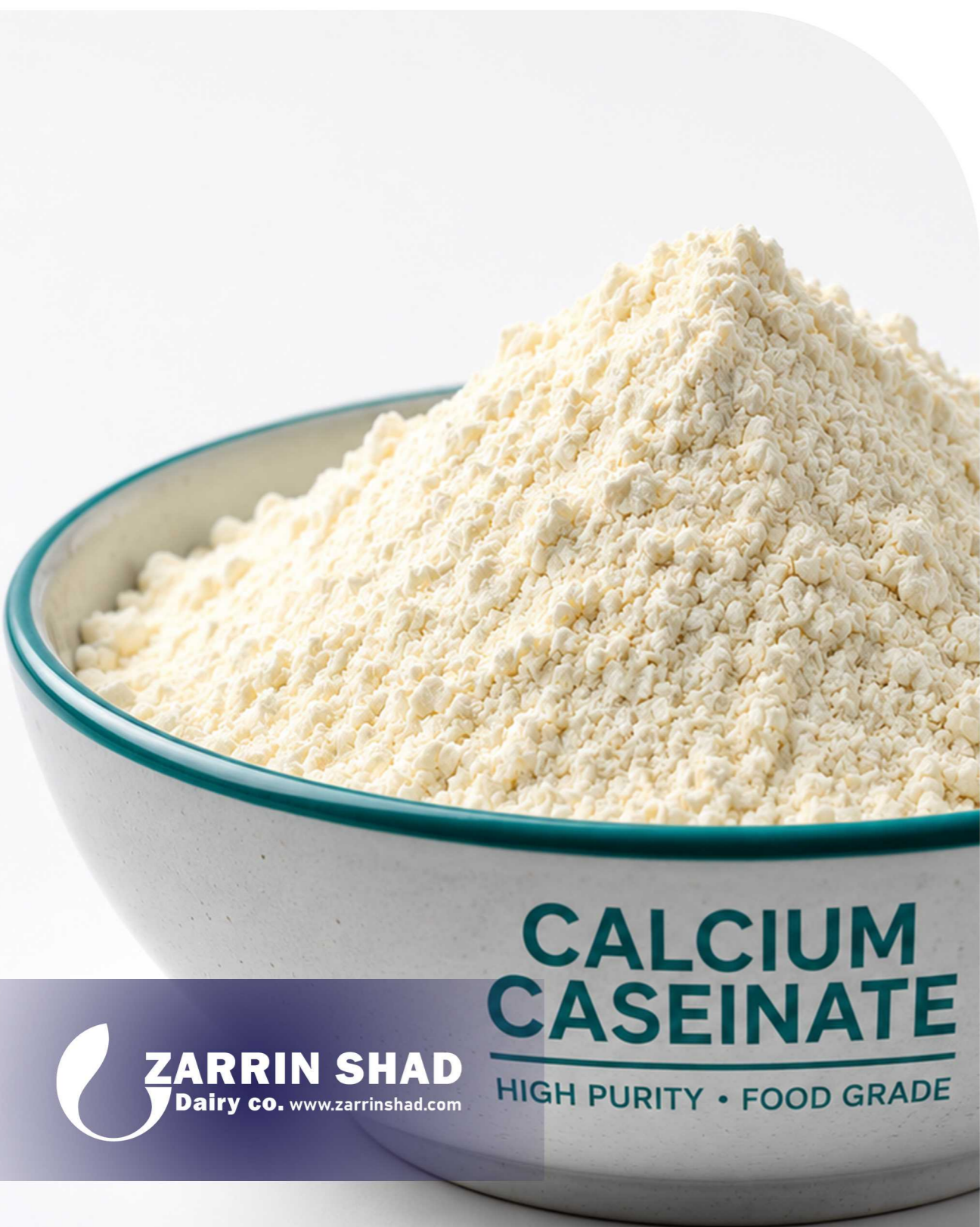
SHELF LIFE

24 months from date of production under recommended storage conditions.

SODIUM CASEINATE KEY APPLICATIONS

- CREAM AND CREAMER
- YOGHURT MANUFACTURE
- ICE CREAM MANUFACTURE
- SPORT NUTRITION
- MEAT
- BAKERY

Calcium caseinate



**CALCIUM
CASEINATE**
HIGH PURITY • FOOD GRADE

Let's Explore!

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Website: www.zarrinshad.com

PHYSICAL

Scorched particles (ADPI): Typically Disc A

Flavour: Neutra

Color: Light cream

TYPICAL ANALYSIS

Moisture (%) Max	7
Protein SNF basis (%) Min	80
Ash (%) Max	6
Fat (%) Max.	2
Sodium (%)	0.1
Calcium (%)	1.6
pH	6.6-7

TYPICAL MICROBIAL VALUES

SPC (cfu/g) max	20,000
Coliforms (cfu/g)	Negative
Yeasts (/g) max	50
Moulds (/g) max	50
Salmonella (/375g)	Negative

PACKAGING

Product must be stored in a cool dry place <25°C @ max %65 relative humidity. Product should not be exposed to strong odours or sunlight

Net Weight 10 kg

SHELF LIFE

24 months from date of production under recommended storage conditions.

CALCIUM CASEINATE KEY APPLICATIONS

- YOGHURT MANUFACTURE
- SPORT NUTRITION
- BAKERY
- BEVERAGE



Permeat Powder



Let's Explore!

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building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of whey powder, without other aftertastes.

Smell: Typical of whey powder, without other smell.

Color: Typical of permeate powder.

CHEMICAL ANALYSIS

Moisture	Max 5 %
Lactose	Min 76 %
pH	Min 6
Fat	Max 1.5 %
Protein	3-5 %
Ash	Max 14 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	3×10^4 (cfu/g)
Coliforms	< 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

Pastry, snacks seasoning, chocolate and dairy industry industries.

Whey Powder



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Dairy co. www.zarrinshad.com

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E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of whey powder, without other aftertastes.
Smell: Typical of whey powder, without other smell.
Color: Typical of whey powder.

CHEMICAL ANALYSIS

Moisture	Max %5
Lactose	Min %61
pH	Min 6
Fat	Max 2 %
Protein	10±2 %
Ash	Max9.5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	3*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

Pastry, snacks and chocolate industries.

VARASH[®]

Colour Whey Powder



ZARRIN SHAD SEPAHAN CO.
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building, street sheikh
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Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of whey powder, without other aftertastes.
Smell: Typical of whey powder, without other smell.
Color: Orange

CHEMICAL ANALYSIS

Moisture	2.6
Lactose	Min61 %
pH	Max 5.5
Fat	1.1 %
Protein	8 %
Ash	8.5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	5.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

***pH and colour can vary depending on the customer`s desire.**

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In snacks and sauce industry.

Sour Whey Powder



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E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of whey powder, without other aftertastes.
Smell: Typical of whey powder, without other smell.
Color: Creamy-white

CHEMICAL ANALYSIS

Moisture	Max 2.6 %
Lactose	Min 61 %
pH	Max 5.5
Fat	1.1 %
Protein	8 %
Ash	8.5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	5.5*10 ⁴ (cfu/g)
Coliforms	Max 10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max 100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

Pastry, snacks industries, dairy industry, sauce and dressing.

VARASH®

Cheese Powder



Let's Explore!

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building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of cheese, without other aftertastes.
Smell: Typical of cheese, without other smell.
Color: Creamy-white

CHEMICAL ANALYSIS

Moisture	Max 4 %
pH	5±0.2
Fat	Min10 %
Protein	Min30 %
Salt	Max7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

VARASH®

Cheese Powder 50%



Let's Explore!

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Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of cheese, without other aftertastes.
Smell: Typical of cheese powder, without other smell.
Color: Creamy-White

CHEMICAL ANALYSIS

Moisture	Max 4 %
pH	5±0.2
Fat	Min 10 %
Protein	Min 10 %
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max 10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max 100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

Colour Cheese Powder



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Let's Explore!

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E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of cheese powder, without other aftertastes.
Smell: Typical of cheese powder, without other smell.
Color: Orange

CHEMICAL ANALYSIS

Moisture	Max 4 %
pH	5±0.2
Fat	Min10 %
Protein	Min30 %
Salt	Max7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

***pH and colour of product can vary depending on the customer’s desire.**

VARASH®

Colour Cheese Powder 50 %



Let's Explore!

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building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of cheese powder, without other aftertastes.
Smell: Typical of cheese powder, without other smell.
Color: Orange

CHEMICAL ANALYSIS

Moisture	Max 4 %
pH	5±0.2
Fat	Min 10 %
Protein	Min 10 %
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max 10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max 100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

***pH and colour of product can vary depending on the customer's desire.**

VARASH®

Cheddar Cheese Powder



ZARRIN SHAD SEPAHAN CO.
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building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of cheddar cheese, without other aftertastes.
Smell: Typical of cheese powder, without other smell.
Color: Creamy-White

CHEMICAL ANALYSIS

Moisture	2.6 %
pH	5± 0.2
Fat	Min 10 %
Protein	Min 10 %
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

Colour Cheddar Cheese Powder



ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
saduqh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of cheddar cheese, without other aftertastes.
Smell: Typical of cheese powder, without other smell.
Color: Orange

CHEMICAL ANALYSIS

Moisture	2.6 %
pH	5±0.2
Fat	Min 10 %
Protein	Min 10 %
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

lactose Free Skim Milk Powder



 **ZARRIN SHAD**
Dairy co. www.zarrinshad.com

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
saduqh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of milk, without other aftertastes.
Smell: Typical of milk powder, without other smell.
Color: Creamy-White

CHEMICAL ANALYSIS

Moisture	Max 5 %
Lactose	0 %
Mechanical Impurities	A
Acidity	Max 0.14 %
Fat	Max 1.5 %
Protein In Dry Matter	Min 34 %
solubility Index	Max 1 (ml)
Ash	7.6-8.2 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	2*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus(Coagulase Positive)	Negative (g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

An alternative for milk, dairy pastry and beverages industries.

*** This product can be prepared as instant, low heat, lactose free and with vitamins A&D.**

VARASH®

BBQ Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of bbq flavor and smoke.
Smell: Typical of smoke and meat.
Color: Red & Orange.

CHEMICAL ANALYSIS

Moisture	Max 3.5 %
pH	4.5-4.6
Salt	5-12 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g))

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauces, salad dressings, soup, dip, sausage and snack industries.

VARASH®

Honey & BBQ Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
saduqh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of bbq flavor and mild honey.
Smell: Typical of smoke and meat.
Color: red and orange.

CHEMICAL ANALYSIS

Moisture	Max3.5 %
pH	4.5-4.6
Salt	5-12 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings and snack industries, soup, dip, sausage.

VARASH®

Yogurt & BBQ Powder



 **ZARRIN SHAD**
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of smoke and yogurt
Smell: Typical of smoke and dairy products
Color: white and a little red

CHEMICAL ANALYSIS

Moisture Content	Max4 %
pH	4.8-5.2
Fat	Max15 %
Salt	Max7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings and snack industries.

VARASH[®]

Steak Powder



Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of meat ,mild smoke and rosemary.
Smell: Typical of smoke.
Color: red and orange.

CHEMICAL ANALYSIS

Moisture	Max 3.5 %
pH	4.2-4.8
Salt	5-12 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings and snack industries, soup, dip, sausage.

VARASH[®]

Ketchup Powder



ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of ketchup and vinegar.
Smell: The smell of tomato and vinegar.
Color: Red

CHEMICAL ANALYSIS

Moisture	Max 4.5 %
pH	4-4.3
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative(g)
Staphylococcus Aureus	Negative(g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

VARASH®

Tomato Paste Powder



Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak megin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: typical of paste and tomato taste
Smell: the smell of tomatoes
Color: Orange and Red

CHEMICAL ANALYSIS

Moisture	Max %4
pH	4.8-4.2
Salt	Max %10

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

It is used in flavoring, coloring in food, all kinds of meat dishes,
in sauce and ketchup, sausages and ham.

Coffee Creamer Powder



Let's Explore!

ZARRIN SHAD SEPAHAN CO.
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building, street sheikh
saduqh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of whole milk, without other after tastes.
Smell: Typical of whole milk, without other smell.
Color: Creamy- White

CHEMICAL ANALYSIS

Protein	12±2 %
pH	6.9
Fat (vegetable fat)	30±2 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

It is used in coffee factory, coffee shops.

Mozzarella Powder



ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of mozzarella cheese powder.
Smell: Typical of mozzarella cheese.
Color: White - Creamy.

CHEMICAL ANALYSIS

Moisture	Max 3.5 %
PH	4.2-4.8
Protein	Min 10 %
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max 10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max 100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

Colour Mozzarella Powder



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building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of mozzarella cheese powder.
Smell: Typical of mozzarella cheese.
Color: White - Creamy.

***This product can be prepared as colour mozzarella cheese powder.**

CHEMICAL ANALYSIS

Moisture	Max 3.5 %
PH	4.2-4.8
Protein	Min 10 %
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max 10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max 100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

Ranch seasoning Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of sour and garlic taste.
Smell: Typical of garlic and parsley.
Color: White and little Green.

CHEMICAL ANALYSIS

Moisture	Max4.5 %
pH	4.8-5
Salt	5-8 %
Fat	Max1.5 %
Protein	Max5 %

MICROBIOLOGICAL ANALYSIS

T.C	5*10 ⁵ (cfu/g)
COLI	Max 100(cfu/g)
Coliforms	Max 10 (cfu/g)
Yeast & Moulds	5* 10 ³ (cfu/g)
Clostridium Perfringens	10 ² (cfu/g)
Parasite Eggs	Negative

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, fried potatoes, chips, popcorn and
snack industries, soup, dip, sausage

VARASH[®]

Tea Whitener Powder



Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak megin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Creamy and rich taste similar to fresh milk.
Smell: Natural smell of tea whitener.
Color: Creamy-white.

CHEMICAL ANALYSIS

pH	6-6.8
Fat	Max32 %
Protein	Max20 %
Moisture	Max5 %
Total ash	Max8 %
Carbohydrate	Max50 %

MICROBIOLOGICAL ANALYSIS

Coliforms	Max 10 (cfu/g)
Yeast & Moulds	5*10 ³ (cfu/g)
Total Plate Counts	5*10 ⁵ (cfu/g)
Coagulase-positive staphylococcus aureus	Negative (1 g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

Tea, Coffee, Hot chocolate and other beverages.

Parmesan Cheese Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
saduqh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of parmesan cheese, without other aftertastes.
Smell: Typical of parmesan cheese, without other smell.
Color: Creamy .

*This product can be prepared as colour parmesan cheese powder.

CHEMICAL ANALYSIS

Moisture	Max3.5 %
pH	5±0.2
Salt	Max7 %
Fat	Min10 %
Protein	Max15 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	5*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast & Moulds	Max 100 (cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

VARASH®

Colour Parmesan Cheese Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of parmesan cheese, without other aftertastes.
Smell: Typical of parmesan cheese, without other smell.
Color: Creamy .

***This product can be prepared as colour parmesan cheese powder.**

CHEMICAL ANALYSIS

Moisture	Max3.5 %
pH	5±0.2
Salt	Max7 %
Fat	Min10 %
Protein	Max15 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	5*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast & Moulds	Max 100 (cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

VARASH®

Nacho Cheese Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of parmesan and cheddar cheese with sharp taste.
Smell: Typical of nacho powder.
Color: Orange.

CHEMICAL ANALYSIS

pH	5±0.3
Fat	Min4 %
Salt	Max9 %
Protein	Max8 %
Moisture	Max4 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	5*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
Yeast & Moulds	Max 100 (cfu/g)
E.coli	Negative
Staphylococcus Aureus	Negative

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, tacos sausages and snack industries.

VARASH®

Gouda Cheese Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of gouda cheese without other aftertastes.
Smell: Typical of gouda powder without other smell.
Color: White and Creamy.

CHEMICAL ANALYSIS

pH	5±0.2
Fat	Min10 %
Salt	Max7 %
Protein	Max15 %
Moisture	Max3.5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	5*10 ⁴ (cfu/g)
Coliforms	Max 10 (cfu/g)
Yeast & Moulds	Max 100 (cfu/g)
E.coli	Negative
Staphylococcus Aureus	Negative

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausages and snack industries.

VARASH®

Doogh Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of milk powder, without other aftertastes.

Smell: Typical of milk powder, without other smell.

Color: Creamy - White

CHEMICAL ANALYSIS

Moisture	4 %
pH	Max4.5
Fat	Max18 %
Protein	Max25 %
Salt	Max10 %

MICROBIOLOGICAL ANALYSIS

Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging, weight according to
the client’s requirements. (1-0.5 kg).

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
in the temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

Shops, Resturant, Supermarket.

VARASH®

Flaming Hot Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of spicy and sour taste.
Smell: The smell of pungent and pepper.
Color: red and orange.

CHEMICAL ANALYSIS

Moisture	Max 3.5 %
pH	4.2-4.8
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max 10(cfu/g)
Yeast&Moulds	Max 100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings and snack industries.

VARASH®

Ice cream Powder



ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of milk powder, without other after tastes.

Smell: Typical of milk powder, without other smell.

Color: Creamy - White

CHEMICAL ANALYSIS

Moisture	Max 4 %
Mechanical Impurities	B
Ash	Max 1.5 %
Fat	Min 6.7 %
Acidity	Max 0.15 %
Glucose	Max 19 %
Protein	Min 8 %
Sucrose	Max 48 %
Lactose	Min 9.5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	10 ³ (cfu/g)
Coliforms	Negative (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

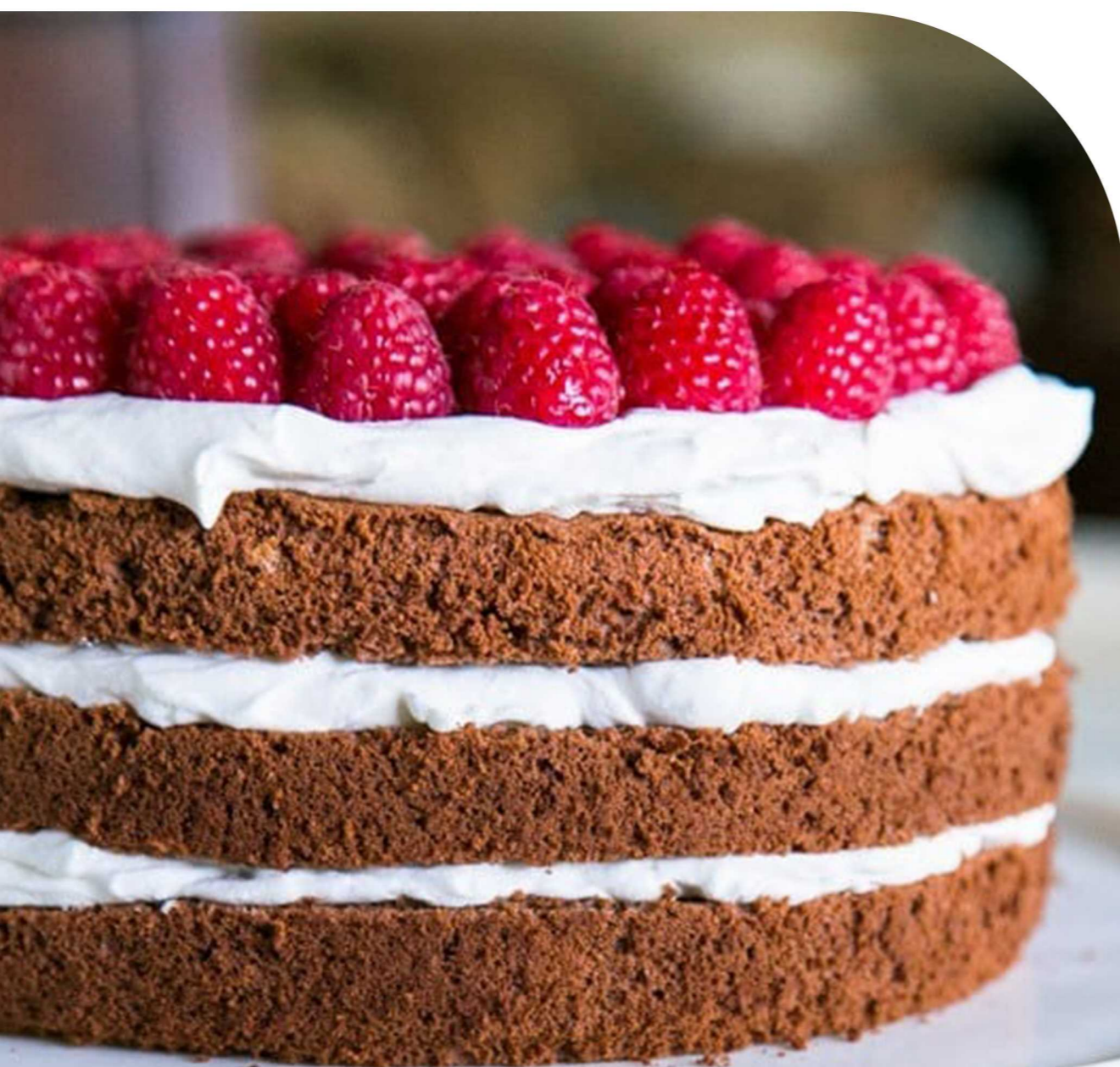
SHELF LIFE

Product can be kept in an unopened packaging for 24 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

Ice cream shops, Ice cream factory, supermarket.

Whipping Cream Powder



Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak negin
building, street sheikh
sadrugh(north) Isfahan- Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Rich, creamy, and noticeably sweeter than the base cream, with a well-balanced flavor ideal for fillings.

Smell : Pleasant and distinct creamy aroma that enhances the overall sensory appeal.

Color: Creamier tone with a smooth, glossy appearance that adds an appetizing look to desserts.

CHEMICAL ANALYSIS

Moisture	Max5 %
pH	Max6.5
Fat	Max35 %
Protein	Max6 %
Overrun	Max100

➔ ***Fat Composition:** Contains a well-balanced blend of vegetable and dairy fats, providing a rich texture and enhanced creaminess.

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)t
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg "big bag" type of packaging, weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months, at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

This product is specially designed for use in: Cake and pastry fillings, Layered desserts and rolls, Mousses and creamy desserts, Bakery and confectionery creams. Its smooth texture, balanced sweetness, and creamy aroma make it ideal for both industrial and artisanal applications.

PREPARATION INSTRUCTION

Mix 100 g of powder with 100 g of cold water (10–4°C). Whisk at low speed for 1 minute, then continue at high speed for 4 minutes until the cream reaches its best form. Its rich flavor and smooth texture make it the perfect choice for pastry and cake fillings.

VARASH®

Whipping Topping Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

ZARRIN SHAD SEPAHAN CO.
Head Office: Flat no 3, 4th floor, tak megin
building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Mildly sweet and creamy, offering a delicate and smooth flavor.
Smell: Light, fresh cream aroma that evokes a rich dairy experience
Color: Soft off-white to creamy tone,
providing an appealing and natural look for desserts

CHEMICAL ANALYSIS

Moisture	Max5 %
pH	Max6.5
Fat	Max40 %
Protein	Max5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5 *10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast & Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

Whipping to prepare toppings for cakes and desserts .Cream-based
decorations and piping Base for light mousses and creamy desserts
Its mild sweetness, creamy texture, and smooth aroma make it perfect
for professional decoration and presentation.

PREPARATION INSTRUCTION

For every 100 g of powder, mix with 200 g of cold water (10–4°C).
Whisk at low speed for 1 minute, then continue mixing at high
speed for 4 minutes until the cream forms the best structure.

VARASH[®]

Salt & Vinegar Powder



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Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of salt and sour.
Smell: Typical of sour.
Color: White.

CHEMICAL ANALYSIS

Moisture	Max5 %
pH	Max 5
Salt	Max10

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

VARASH®

Yogurt Powder



Let's Explore!

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building, street sheikh
saduqh(north) Isfahan, Iran
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Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of whole milk.
Smell: Typical of milk.
Color: White and Creamy.

CHEMICAL ANALYSIS

Moisture	Max5 %
pH	6.3-6.5
Fat	30±5 %
Protein	20±5 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

I am be simply a yogurt at your home or factory.

***This product can be prepared with vegetable fat nor animal fat.**

Yogurt Seasoning Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

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E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of yogurt and fresh milk, without other aftertastes.
Smell: Typical of yogurt, without other smell.
Color: White and Creamy

CHEMICAL ANALYSIS

Moisture	Max4 %
pH	5 ±0.2
Fat	Max10 %
Protein	Max30 %
Salt	Max7 %

MICROBIOLOGICAL ANALYSIS

Total plate count:	5*10 ⁴ (Cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast & Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausages and snack industries.

VARASH®

Yogurt & Shallot Powder



ZARRIN SHAD
Dairy co. www.zarrinshad.com

Let's Explore!

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building, street sheikh
saduqh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of shallot and yogurt
Smell: Typical of shallot & yogurt
Color: creamy and white

CHEMICAL ANALYSIS

Moisture	Max %4
pH	5-4.2
Fat	Min %4
Salt	Max %7

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauces, fried potatoes, chips, popcorn and soup.

VARASH[®]

Butter Cheese Powder



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Let's Explore!

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building, street sheikh
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E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of butter and fresh cheese, without other after tastes.
Smell: Typical of butter and cheese.
Color: Creamy - White

CHEMICAL ANALYSIS

Moisture	Max %3
pH	4.5-5
Fat	Min %7
Salt	Max %7

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, fried potatoes, chips, popcorn, salad dressings
and snack industries.

VARASH[®]

Parsley Onion Cheese Powder



ZARRIN SHAD
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Let's Explore!

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building, street sheikh
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Website: www.zarrinshad.com

PHYSICAL

Taste: Typical of parsley onion cheese
Smell: Typical of parsley and onion
Color: White and Green

CHEMICAL ANALYSIS

Moisture	Max 3.5 %
pH	Max 5.2
Protein	8-12 %
Salt	Max 7 %
Fat	Min 10 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client`s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage and snack industries.

VARASH®

Kashk Powder



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building, street sheikh
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Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Typical of traditional kashk (curd), sour and salty.
Smell: Typical of light smoky sour whey, without other smell.
Color: White and Creamy

CHEMICAL ANALYSIS

pH	4±2
Fat	18±2 %
Protein	Max25 %
Salt	10±3 %
Moisture	Max 4 %

MICROBIOLOGICAL ANALYSIS

Coliforms	Max10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging, weight according to
the client’s requirements. (1-0.5 kg).

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
in the temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

Pastry, snacks industries, dairy industry, sauce and dressing.

Special Cheddar cheese powder



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building, street sheikh
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Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Taste: Bold, rich cheddar flavor with a sharp and savory profile that delivers a satisfying cheesy experience.
Smell: Strong, appetizing cheesy aroma that immediately stimulates the senses.
Color: red and orange.

CHEMICAL ANALYSIS

Moisture	Max 4 %
pH	5± 0.2
Fat	Max 10 %
Protein	Max 10 %
Salt	Max 7 %

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	Max 10(cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus	Negative (g)
Yeast&Moulds	Max 100(cfu/g)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
“big bag” type of packaging,
weight according to the client’s requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sause, salad ,dressings, soup , dip ,tacos,tortilla,
sauages and snak industries.

**PH and color product can very depending on the costumer’s desire.*

VARASH®

Sweet & hot Seasoning Powder



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PHYSICAL

Taste: A balanced combination of spicy and subtle sweetness, creating a bold and appetizing flavor
Smell: A rich and appetizing aroma combining the freshness of coriander seed and tomato paste with the warm scent of chili and spices.
Color: red and orange.

CHEMICAL ANALYSIS

Moisture	Max4 %
pH	Max5 %
Fat	Max1 %
Protein	Max2 %
Salt	Max7 %

MICROBIOLOGICAL ANALYSIS

Total plate count:	4.5*10 ⁴ (Cfu/g)
Coliforms	Max10(cfug)
Yeast & Moulds	Max100(cfug)

PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
"big bag" type of packaging,
weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20°C and humidity not exceeding %75

WHERE CAN I BE USED

In sause, salad ,dressings,soup ,dip ,tacos, tortilla,
sauages and snak industries.

VARASH®

Fresh White Cheese

Product Of Ultrafiltration



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Let's Explore!

PHYSICAL

Taste: Free of any sour taste
Color: White to White-Milky
Smell: Free from any unpleasant odors
Appearance Texture: Slightly Creamy

CHEMICAL ANALYSIS

pH	Max 5.2
Fat In Dry Matter (partially Fat)	25-45 %
Protein	Min 12 %
Salt	Max 3 %

MICROBIOLOGICAL ANALYSIS

Coliforms	>10 (cfu/g)
Yeast & Moulds	>10 ² (cfu/g)
<i>E. coli</i>	In 1 gr Negative
Salmonella	In 25 gr Negative
Listeria Monocytogenes	In 25 gr Negative
Yersinia Enterocolitica	In 25 gr Negative
Campylobacter Jejuni	In 25 gr Negative
Staphylococcus Aureus	Negative (g)

PACKAGING

Cup Cheese	250, 300, 400 gr
Bucket Cheese	4, 8, 10 kg
Tin Cheese	4, 13, 14, 16 kg

SHELF LIFE

Cup Cheese	90 Day
Bucket & Tin	4 Month

*Product must be kept at 4-6 °C

WHERE CAN I BE USED

Can be used in breakfast, starters and desers.

*The products can be produced and supplied in low fat, relatively fat and high fat.



Cream Cheese

Cream Cheese



Fat
24% At least
Protein
5% At least



Let's Explore!

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building, street sheikh
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PHYSICAL

Taste: Free of any sour taste
Color: White to White-Milky
Smell: Free from any unpleasant odors
Appearance Texture: Slightly Creamy

CHEMICAL ANALYSIS

pH	4/5 - 5/5
Fat In Dry Matter (partially Fat)	Min 24 %
Protein	Min 5 %
Salt	Max 1/5 %
Moisture	Max 67 %

MICROBIOLOGICAL ANALYSIS

Coliforms	>10 (cfu/g)
Yeast & Moulds	>10 (cfu/g)
Staphylococcus Aureus	Negative (g)

PACKAGING

Cup Cheese	100 gr
------------	--------

SHELF LIFE

Cup Cheese	90 Day
------------	--------

***Product must be kept at 4-6 °C**

WHERE CAN I BE USED

Can be used in breakfast, starters and desers.

***The products can be produced and supplied in low fat, relatively fat and high fat.**



Curd Cheese

pre-cheese



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PHYSICAL

Taste: Free of any sour taste
Color: White to White-Milky
Smell: Free from any unpleasant odors
Appearance Texture: Slightly Creamy

CHEMICAL ANALYSIS

Fat in solid(g/100g)	Min 1
Protein(g/100g)	30 - 35
Total Solid(g/100g)	Min 35
pH	5.2 - 6

* This product can also be produced with fat content in order

MICROBIOLOGICAL ANALYSIS

Coliforms	>10(cfu/g)
Yeast & Moulds	>10 ² (cfu/g)
<i>E. coli</i>	In 1 gr Negative
Staphylococcus Aureus	Negative (g)

PACKAGING

30Kg per vacuum pack
35 Pack per each pallet
Each pallet to be wrapped with Nylon wrap and labelled
Label details will be;

SHELF LIFE

Product can be kept in an unopened packaging for 60 days,
at temperature -12 °C and 4-6 °C for 2 weeks

WHERE CAN I BE USED

Can be used in Prosess Cheese, Hard Cheese, Mozzarella



Butter



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Website: www.zarrinshad.com

PHYSICAL

Taste: Natural
Color: Natural
Smell: Yellow

CHEMICAL ANALYSIS

eroxide value (mec/kg)	Max 1.7
Acidity (g/100)	Max 0.4
Fat (g/100)	Min 82 %
Melting Point (°C)	34-28 °C
Energy (g/100)	741.3 Kcal

MICROBIOLOGICAL ANALYSIS

Psychrotrophs	Max =10.000
Coliforms	Max =10 (cfu/g)
<i>E. coli</i>	Negative
<i>Staph. Aureus</i>	Negative
Yeast & Mould	Max =100 (cfu/g)

PACKAGING

Bulk packaging with polyethylene lining, net weight 25 kg
, weight according to the client's requirements.

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below -18°C and humidity not exceeding %75

WHERE CAN I BE USED

Butter is used for cooking food (low heat) and making desserts,
and it can also be added on top of the food at the end of
the cooking process.



GHEE



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Website: www.zarrinshad.com

PHYSICAL

Taste: Natural
Color: Natural
Smell: Yellow

CHEMICAL ANALYSIS

Moisture	Max 0.5 %
Peroxide value (meq/kg)	Max 1.5
Acidity (oleic acid)	Max 0.8
Fat %	Min 99.3 %
Soapy index	225-235
Lodin index	26-40
Melting point	28-34

MICROBIOLOGICAL ANALYSIS

Psychrotrophs	Max =10.000
Coliforms	Max =10 (cfu/g)
<i>E. coli</i>	Negative
<i>Staph.Aureus</i>	Negative
Yeast & Mould	Max =100 (cfu/g)

PACKAGING

Barrle 200Kg / Tin 16kg / Can 900gr / Can 400gr .

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
Dry and dark Shelf is a pre-requisite for Ghee storage

WHERE CAN I BE USED

In Cooking, Fry, Saute



Sterilized Cream 50 %



Let's Explore!

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Website: www.zarrinshad.com

PHYSICAL

Flavor: Typical
Odor/Aroma: Typical
Color: Creamy-White
Texture: Homogenized

CHEMICAL ANALYSIS

Acidity	0.1 %
pH	6.6-6.8
Fat	50± 2 %

MICROBIOLOGICAL ANALYSIS

Total count at 30°C within 10 day	<100(cfu/g)
Total count at 50°C within 7 day	<100(cfu/g)
Listeria Monocytogenes	In 25 (g) Negative
Yersinia Enterocolitica	In 25 (g) Negative
Campylobacter Jejuni	In 25 (g) Negative

PACKAGING

Three layer aluminum foil. Ranges from 10 to 200 kg.

SHELF LIFE

Keep at RT for 4 month, after opening product must be kept at fridge between 6-4 °C and should be consumed within 3 days.

WHERE CAN I BE USED

It can be used in different dairy, food and butter industries.



Frozen Pasteurized Cream 50 % Fat



Let's Explore!

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Website: www.zarrinshad.com

PHYSICAL

Flavor	Typical
Odor/Aroma	Typical
Color	Creamy-White
Texture	Homogenized

CHEMICAL ANALYSIS

Acidity	0.1 %
pH	6.6-6.8
Fat	50± 2 %

MICROBIOLOGICAL ANALYSIS

Total plate count	1*10 ⁴ (cfu/g)
Coliform	<10 (cfu/g)
E.coli	Negative (g)
Staphylococcus Aureus (Coagulase Positive)	Negative (g)
Listeria Monocytogenes	In 25 (g) Negative
Salmonella	In 25 (g) Negative
Yersinia Enterocolitica	In 25 (g) Negative
Campylobacter Jejuni	In 25 (g) Negative

PACKAGING

Three layer Polyethylene
Net Weight 5 Kg.

SHELF LIFE

Product must be kept at -18 °C, in an unopened packaging for 6 months.

WHERE CAN I BE USED

It can be used in different dairy, food and butter industries.



Frozen UF Concentrated Full Fat Milk



Let's Explore!

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building, street sheikh
sadrugh(north) Isfahan, Iran
E-mail: info@zarrinshad.com
Website: www.zarrinshad.com

PHYSICAL

Color: Creamy-White
Smell: Without other smell

CHEMICAL ANALYSIS

pH	6.3
Fat	12 %
Protein	13 %
Solid	30 %

MICROBIOLOGICAL ANALYSIS

<i>E. coli</i>	Negative(ml)
Yeast & Moulds	<10 (cfu/ml)
Total Plate Count	1*10 ⁴ (cfu/ml)
Enterobacteriaceae	10 (cfu/ml)
Salmonella	In 25 ml Negative
Listeria Monocytogenes	In 25 ml Negative
Yersinia Enterocolitica	In 25 ml Negative
Campylobacter Jejuni	In 25 ml Negative
Yeast Osmophilic	Max100 (cfu/ml)

PACKAGING

Polypropylene buckets net weight 13.5 kg.

SHELF LIFE

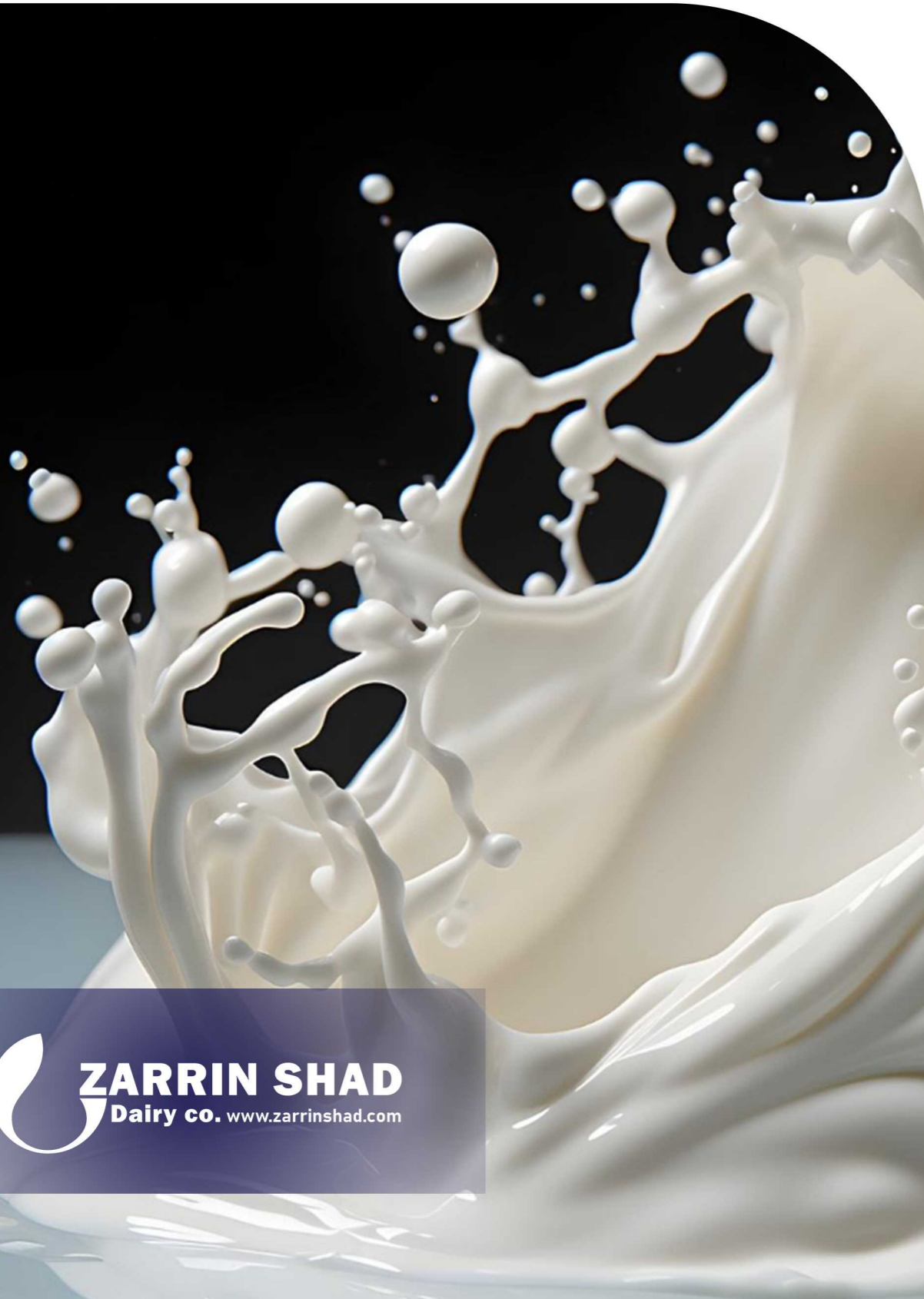
Product can be kept in an unopened packaging for 60 days, at temperature -18 °C

WHERE CAN I BE USED

This product can be used in dairy industries such as UF cheese.



Frozen UF Concentrated Skim Milk



Let's Explore!

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building, street sheikh
sadrugh(north) Isfahan, Iran
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Website: www.zarrinshad.com

PHYSICAL

Color: Creamy-White
Smell: Without other smell

CHEMICAL ANALYSIS

pH	6.3
Fat	1 %
Protein	12 %
Solid	18 %

MICROBIOLOGICAL ANALYSIS

<i>E. coli</i>	Negative(ml)
Yeast & Moulds	<10 (cfu/ml)
Total Plate Count	1*10 ⁴ (cfu/ml)
Enterobacteriaceae	10 (cfu/ml)
Salmonella	In 25 ml Negative
Listeria Monocytogenes	In 25 ml Negative
Yersinia Enterocolitica	In 25 ml Negative
Campylobacter Jejuni	In 25 ml Negative
Yeast Osmophilic	Max100 (cfu/ml)

PACKAGING

Polypropylene buckets net weight 13.5 kg.

SHELF LIFE

Product can be kept in an unopened packaging for 60 days, at temperature -18 °C

WHERE CAN I BE USED

This product can also be used in many ways such as dairy food and beverage.



Frozen Evaporated Skimmed Milk



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building, street sheikh
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Website: www.zarrinshad.com

Let's Explore!

PHYSICAL

Color: Creamy - White
Smell: Free from any unpleasant odors

CHEMICAL ANALYSIS

pH	6.4
Fat	1 %
Protein In Dry Matter Without Fat	34 %
Solid	50± 2 %

MICROBIOLOGICAL ANALYSIS

<i>E. coli</i>	Negative(ml)
Yeast & Moulds	<10 (cfu/ml)
Total Plate Count	1*10 ⁴ (cfu/ml)
Enterobacteriaceae	<10 (cfu/ml)
Salmonella	In 25 ml Negative
Listeria Monocytogenes	In 25 ml Negative
Yersinia Enterocolitica	In 25 ml Negative
Campylobacter Jejuni	In 25 ml Negative
Yeast Osmophilic	Max100 (cfu/ml)

PACKAGING

Polypropylene buckets net weight 15 kg.

SHELF LIFE

Product can be kept in an unopened packaging for 60 days, at temperature -18 °C

WHERE CAN I BE USED

This product could be replaced as skim milk powder and can be used in dairy, food and beverage.



Frozen Evaporated Whole Milk



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Website: www.zarrinshad.com

PHYSICAL

Color: Creamy-White
Smell: Without other smell

CHEMICAL ANALYSIS

pH	6.3
Fat	Min14 %
Protein In Dry Matter Without Fat	34 %
Solid	50± 2 %

MICROBIOLOGICAL ANALYSIS

<i>E. coli</i>	Negative(ml)
Yeast & Moulds	<10 (cfu/ml)
Total Plate Count	1*10 ⁴ (cfu/ml)
Enterobacteriaceae	<10 (cfu/ml)
Salmonella	In 25 ml Negative
Listeria Monocytogenes	In 25 ml Negative
Yersinia Enterocolitica	In 25 ml Negative
Campylobacter Jejuni	In 25 ml Negative
Yeast Osmophilic	Max100 (cfu/ml)

PACKAGING

Polypropylene buckets net weight 15 kg.

SHELF LIFE

Product can be kept in an unopened packaging for 60 days,
at temperature -18 °C

WHERE CAN I BE USED

This product could be replaced as whole milk and
can be used in dairy, food and beverage.

