

# OUR MILCOBEL BUTTER

## A COMPLETE RANGE OF PURE BELGIUM BUTTER AND CREAM

Since many years Milcobel is producing high quality creamery butter 82%. This butter is highly appreciated by the bakery and foodindustry worldwide. We produce lactic and sweet cream butter in different packagings, either salted or unsalted.

### PACKAGING

Butter: 10, 15 and 25 kg blocks packed in carton boxes with blue PE-innerliner.

### CERTIFICATES

IFS	International Food Standard
Kosher	Kosher Certification
Halal	Halal Food Council of Europe
ACS	Vinçotte NV

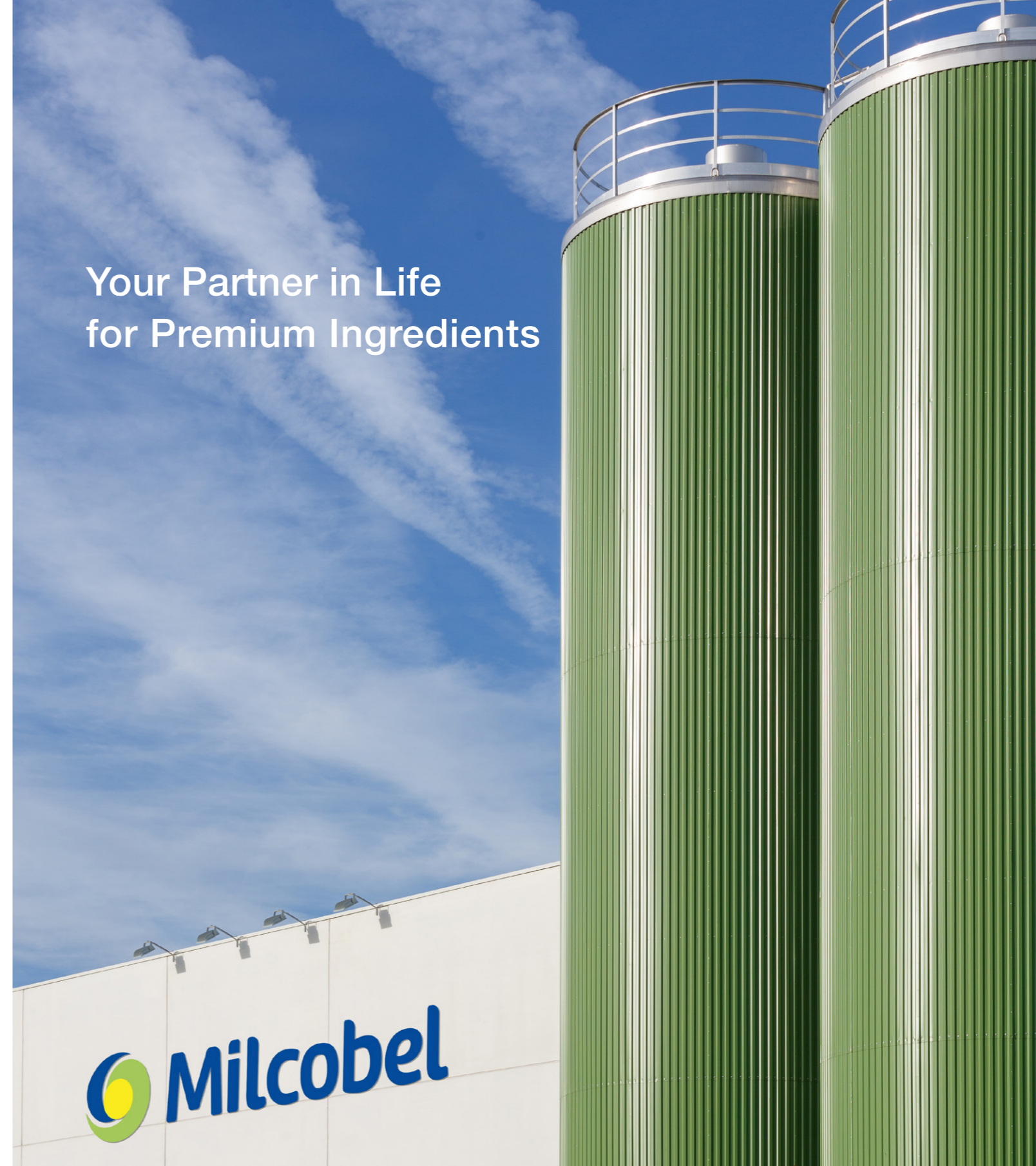
### STORAGE CONDITIONS FOR BUTTER

Chilled at 5°C to 7°C

Frozen at -18°C.



Your Partner in Life  
for Premium Ingredients



### CONTACT

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Feel free to call or contact us, if  
you need any further information.  
We will be happy to help you!



# ABOUT MILCOBEL

TOP  
QUALITY,  
EVERY TIME.



## MORE THAN 115 YEARS EXPERIENCE IN DAIRY

The roots of Milcobel stretch back to 1901, when a group of Belgian dairy farmers decided to unite in the form of a cooperative business. A few mergers and acquisitions later, Milcobel is one of the main dairy cooperatives in Belgium.

The group ensures that hundreds of thousands of customers can enjoy healthy and reliable dairy products.

Milcobel's strength is our deep-rooted involvement in all the links of the dairy chain: our dairy farmer members, our employees, our customers and consumers.

## DAIRY PRODUCTS & INGREDIENTS

Our activities are divided into three major divisions:

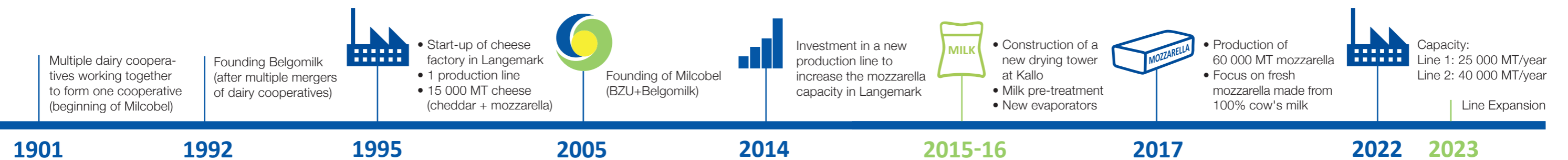
- Milcobel Premium Ingredients (MPI)
- Milcobel Consumer Products (MCP)
- Ysco (ice cream)

**Milcobel Premium Ingredients** is a **key player** in the **European, African, Middle Eastern and Asian markets** with its wide range of products. We specialise in the production, research & development, sales & marketing and customer support of premium ingredients for the international food industry.

The most important ingredients that we produce under own brand name or under private label are:

- Ingredient cheese: mozzarella, cheddar
- Shredded cheese
- Milk powder: skimmed, full cream and fatfilled
- Butter and cream
- Whey

We take pride in our **mozzarella, shredded cheese** and **milk powder** production. We continuously work with customers to adapt, perfect or develop mozzarella recipes for optimal use in the intended applications. Milcobel milk powder is highly appreciated in the infant food, confectionary and recombining industry. The production sites which are based in **Langemark, Kallo** (near the Port of Antwerp) and **Halen** are easily accessible.



# OUR PREMIUM INGREDIENT CHEESE

CONSISTENT  
TOP  
QUALITY.



## TOP OF THE RANGE MOZZARELLA AND CHEDDAR

Milcobel has a long history when it comes to the production of cheese. In combination with having the newest equipment we provide high quality cheeses for pizza producers, fast food chains, processors, shredders and distributors to horeca. Our cheeses can be used on prepared meals as a topping, garnish or as filling. The functional properties of the cheeses are key for our customers. The texture, the stretch, the way it melts and blisters: it's all sheer chemistry. We work together with our customers to create the perfect product for each application.



### PACKAGING

Block 9.52kg  
Loaf 2.38kg

### STORAGE CONDITIONS

Chilled at 2°C to 4°C  
Frozen at -18°C



### CERTIFICATES

IFS      Halal      ACS

### SHREDDED CHEESE

## Kaasbrik

Our cheese solutions can be used in endless applications ranging from pizza, pasta and gratin to sandwiches, salads and carpaccio. This is why we focus so strongly on tailor-made solutions. Each type of cheese has its own specific characteristics and properties: flavour, texture, stretch, colour & aroma, how it cooks, how it looks, the technical aspects, etc.

You won't find any standard products here, only cheese solutions tailored to your needs. Each type of cheese has its own specific properties. As cheese experts, we know which grating and cutting machines work best for which cheeses to ensure that it is optimally diced or grated. Moreover, we can handle any type of processing with our ultra-modern machinery, from grated, julienne, flakes, dice, matches, and powder. For more information, please visit [www.kaasbrik.com](http://www.kaasbrik.com).



# OUR MILCOBEL POWDER

EXCELLENT  
QUALITY  
POWDERS.



## A COMPLETE RANGE OF MILK POWDERS

Are you looking for a wide range of milk powders specific to your needs? Milcobel is the reference when it comes to production of high quality powders. The fresh cow's milk is being transformed into milk powders in our two plants (Kallo and Langemark) in Belgium. Milcobel milk powders are ideally used in the confectionary, recom-bining, bakery, dairy and infant food industry.



## PRODUCTS

- Full cream milk powder (instant/regular)
- Skimmed milk powder (instant/regular)
- Fatfilled milk powder (instant/regular)



## PACKAGING

- 25kg bags
- Bulk trucks
- Big bags
- Full range of retail sachets and tins



## CERTIFICATES

- IFS
- Halal
- Kosher
- Sedex
- UN Global Compact

## STORAGE CONDITIONS

Preferably stored in a cool and dry place.

