



POLISH CHAMBER OF MILK is Poland's largest organization in dairy industry formed on the initiative of dairy cooperatives and plants, as well as companies cooperating with dairies. Polish Chamber of Milk brings together the biggest Polish producers and processors of milk and is a strategic partner of Polish dairy industry, the EU and national institutions, and government agencies working for the development of the industry. The main objective of the organization is to promote the development of the Polish dairy industry not only in

Poland but also abroad. Big emphasis is put on the promotion of Polish dairy products. Knowledge, experience and potential of people in the chamber make it a national centre of competence for Polish dairy industry.

Polish milk products are manufactured from high quality milk and using the latest technology. Poland is a country of great tradition of milk and dairy production, dating back to as far as 19th century. Today, Polish milk and dairy industry represents the highest quality of the original ingredient and final products, state of the art technological lines, wide range of offered products and variety of flavours as well as attractive exporting options. Our produce meets the strictest qualitative requirements. Polish dairy products are manufactured in compliance with the principles of Good Manufacturing Practice as well as with standardization and quality systems such as ISO 9001:2008, ISO 22000, BRC - Global Standards, IFS - International Food Standard.

Polish milk and dairy products combine tradition and modernity. Their unique flavour is achieved thanks to exceptional production recipes and top quality original ingredient. Polish milk, cheese, butter, cottage cheese and milk drinks will satisfy the tastes of even the most demanding consumers.

OUR PRODUCTS:

- skim milk powder
- whole milk powder
- sweet and demineralized whey powder
- powdered cream
- powdered whey protein concentrates (WPC)
- powdered milk protein concentrates (MPC)
- yoghurt powder
- ice-cream powder
- 0.5%, 1.5%, 2%, 3.2% UHT milk
- 12%, 18% and 30%, 36% cream
- 12% and 18% salad and soup cream
- kefir (fermented milk drink)
- drinking yoghurt (natural and flavoured: burgundy orange, apricot, strawberry, cranberry, vanilla, chocolate, straciatella, tiramisu, and other)
- buttermilk (natural and flavoured: strawberry, peach, baked apple, forest fruit, straciatella, and other)
- Swiss hard cheese – in blocks or sliced
- Dutch hard cheese – in blocks or sliced (also 17% reduced fat variety),
- English cheese
- smoked cheese spread (natural and flavoured: with ham, herbs, pepper and others)
- curd cheese, cottage cheese and sweet flavoured cream cheese deserts
- butters – in blocks or consumer packets

- unsweetened condensed milk with magnesium
- sweetened condensed milk
- granulated milk

One of the main tasks of the Chamber is to help Polish milk producers make new business contacts around the world. If you are interested in cooperation with the Polish Chamber of Milk, please contact the Polish Chamber of Milk Office, address: ul. Mickiewicza 7/23, 15-213 Białystok, phone: +48 85 674 73 29, fax.+48 85 874 43 88, e-mail: izba@izbamleka.pl.