



Uelzena Ingredients – Milk-based ingredients that are “Made in Germany”



Uelzena eG is a dairy cooperative located in Northern Germany. All the milk-based ingredients of the Uelzena Group are marketed by the site-wide Uelzena Ingredients division, which focuses on the product groups of milk powder, butter, anhydrous milk fat, cheese and other milk products such as sweetened condensed milk and cream. The Uelzena Group has three production sites in Uelzen, Bismark and Warmsen, as well as a joint venture in Neumünster. The milk-based ingredient range is sold jointly by Uelzena eG and WS Warmsener Spezialitäten GmbH.

“We have closely cooperated with many of our customers for decades. That makes us very proud. Their high standards and a trustful exchange of information support our constant improvement.” describes Bernd Gewecke, managing director sales

ingredients, Uelzena’s relation to their customers.

All ingredients are produced directly from fresh milk or cream – free from any food additives and are naturally clean label products. Uelzena sources the majority of their raw material milk from own contract milk producers in northern Germany. This means short transport routes and guarantees both the availability and highest quality of the raw ingredient. It also means Uelzena knows exactly where their milk comes from. Best conditions for the production of high quality milk ingredients.

Milkfats

Uelzena produces various milk fats like lactic and sweet cream Butter as well as concentrated butter (AMF) at two production sites in Northern Germany. The product range is completed by a variety of speciality milk fat products such as laminating butter with a predefined melting point

for making puff pastries, milk fats with added vanillin or carotene, fat blends or decolourised white butterfat. Even tailor-made milk fat compounds can be developed.

Uelzena has a fractionation plant, which is the only one of its kind in Germany and uses a purely thermal and physical process to separate milk fats into hard stearines and soft to liquid oleins. After that, these fractions can be recombined to produce milk fats with precisely defined properties, for example with regard to melting point, degree of hardness or melting behaviour.

A special deodorisation plant enables Uelzena to extract the colour and, if necessary, the typical butter taste from the milk fat – also by purely physical means. This „White butterfat” is ideal for producing light creams, sweets, biscuit and praline fillings or for further processing with nuts, brittle or flavourings, accentuating those flavours but



keeping the melting properties of the butterfat.

Skimmed milk powder

Uelzena delivers several types of low heat and medium heat skimmed milk powder. The powders are of high-quality and optimised for solubility, particle size, dust production, denaturation and mixing behavior. Different protein and water contents are available, and it is also certified as kosher and halal. A sweet butter-milk powder completes the milk powder range.

Sweetened condensed milk and cream

WS Warmseener Spezialitäten GmbH, a member of the Uelzena Group, is one of the largest manufacturers of sweetened condensed milk, cream and special milk based compounds as an ingredient for the food industry. Their great strength is the very wide range of different recipes and the variety of packaging options suitable for industrial use. This includes products according to halal, kosher and Fairtrade certification as well as blends of sweetened condensed milk with vegetable oils. All sweet condensed milk products have a nice smooth texture, a clean taste without any 'cooked' flavour, and are technologically resilient to further processing.

Thanks to these specialised, often tailor-made products, the company has achieved an excellent reputation in the sector and has established its status as a supplier for speciality milk ingredients. "We are proud of the confidence our customers place in us and our ingredients. They view us as a reliable partner to support them in implementing their product ideas," comments Johannes Rother, managing director sales and marketing.

The second great strength of this milk

specialist is the production of customised semi-finished products developed using milk, cream and/or milk fats. These liquid compounds are developed in close collaboration with customers specifically for their respective application and are always optimised for further



processing, taking into account the customer's existing production technology. This gives rise to a wide variety of products, for example, to manufacture confectionery, crème pâtissière, desserts, as well as frozen and ready meals.

Product safety and quality

The production conforms to the highest

technical and hygienic standards. These certified standards are strictly monitored in a high level quality management system and are repeatedly confirmed in the multiple successful audits conducted by global food companies.

New spray drying plant for contract drying

After a two-year construction phase, the new spray drying plant of Uelzena eG has gone into operation. The new spray tower will increase the technological possibilities for the manufacture of infant-quality products of the experienced contract spray dryer to a new level. With this, the specialist for spray drying of various product groups from the food sector is further expanding its leading position in the market.

The new state-of-the-art plant, known internally as "Tower 12", is designed for the spray-drying of vitamins and minerals as well as other ingredients to the highest quality standards. "High Care" is therefore the top priority for the configuration and equipment of the new spray-drying plant. This includes, for example, a strict hygiene zone concept with hygiene sluices to separate the different areas, containment systems at the active ingredient dosing and filling plants, elaborate cleaning concepts with separate washing and drying rooms for cleaning plant components, and sophisticated ventilation and filter systems for fresh air supply.

Besides the spray tower itself, the new plant includes other central areas such as the feeding stations for ingredients and active substances, a separate wet mixing area with various technologies for preparing the delivered customer raw materials before the spraying process, filling facilities for 5 to 25 kg aluminium tubular bags as well as technical and social rooms. The result is a completely self-contained new spray-drying plant that will be state-of-the-art in terms of hygiene and efficiency.



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