

MUNICIPAL PRODUCTION UNITARY ENTERPRISE "MOZYR DAIRY PRODUCTS"



15.10.2024

Commercial offer

Municipal production unitary enterprise "Mozyr dairy products" Republic of Belarus, invites wholesale companies operating in the market of milk and dairy products and dairy plants for cooperation.

State enterprise "Mozyr dairy products" is an enterprise that has been creating high-quality dairy products for more than 80 years.

Products known under the trademark "Raduga vkusa" are in ever-growing demand and well-deserved consumer recognition not only among the residents of Belarus, but also abroad. Geography of supplies of the enterprise: Russian Federation, Kazakhstan, Armenia, Georgia, Uzbekistan, Turkey, China, Morocco, Singapore, Philippines, Bangladesh, etc.

The company offers a wide range of dairy products: milk, kefir, sour cream, cottage cheese, butter, yogurt and curd desserts, processed cheeses, milk powder, etc.

Products are manufactured according to the TN VED code:

0402211800 «whole milk powder 26%» - minimal price is 3.5USD per 1 kg on FCA Mozyr.

The technical specifications are in the tables below:

Name of the product	Dry whole milk Sort "Standard"
Storage conditions: Store at a temperature from 0 °C to 20 °C and relative air humidity of no more than 85%.	
Shelf life: The shelf life is 24 months from the date manufacture	
Net weight: 25 kg ; it's possible to pack in consumer packaging from 350 grams to 1000 grams.	
Package: Four-layer paper bags with film liner bags	
Product Parameters:	
Mass fraction of fat, %, not more than	26,0
Mass fraction of moisture, %, not more than	4
Mass fraction of total protein, %, not less than	18,0
Mass fraction of dry skimmed milk residue, %, not less than	53,1
Mass fraction of protein in dry skimmed milk residue, %, not less than	34,0
Mass fraction of lactose, %	31,5-38,7
Acidity, °T	15-19
Purity group, not lower	1
Wet sediment solubility index, cm ³ not more than	0,2
Heat treatment class, mg UMPSN/g*	1,51-5,99
Burnt particles, mg *	max disk B
Mass fraction of lactic acid, % *	0,135-0,171
Insolubility index, ml*	0,5
Organoleptic indicators:	
Appearance	Uniform powder.
Consistency	Fine dry powder.
Taste and smell	Pure, characteristic of fresh pasteurized milk.
Colour	White with a light cream tint.

Full information on the products it produces can be found on the website www.mmp.by.

The volume of supplies is agreed upon in the specifications for the contract by agreement.

The quality of products has been appreciated at various prestigious exhibitions and forums and has been repeatedly awarded with awards in quality competitions. The company offers flexible terms of cooperation with an individual approach to each customer. Customs clearance of products is carried out at the expense of the enterprise. Products can be shipped in containers and trucks.

Terms of payment: 100% prepayment

Terms of shipment: FCA Mozyr Republic of Belarus, other terms of delivery are possible,

Terms of sale: direct negotiation.

The enterprise has implemented various systems:

- Food safety management system (STB, Standards of the Republic of Belarus ISO 22000:2020; ISO 22000:2018)
- Halal Compliance System (MS 1500:2019, OIC/SMIIC 1:2019);
- Health and safety management system in professional activities (STB, Standards of the Republic of Belarus ISO 45001-2020).
- Environmental management system (STB, Standards of the Republic of Belarus ISO 14001-2017).

Looking forward to a long-term fruitful cooperation!

Municipal Production Unitary Enterprise "MOZYR DAIRY PRODUCTS"

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