



Malkara Birlik Süt ve Süt Mamüleri A.Ş.  
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“DAIRY AND DAIRY PRODUCTS”

**E-BROCHURE**



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## COMPANY OVERVIEW

Malkara Association Milk and Milk Products Stock Corporation was founded in 1993 and was located on 57.250m<sup>2</sup> open area, in 27000m<sup>2</sup> closed area, produce milk powder ,whey powder, dem. Whey powder and calf milk replacer.

Raw material which is roaming from fresh milk and whey has been collected all around village and from dairy producer every day.

Produced products are according to European norm and Turkish standards institute (TSE) specifications which is (produced according to suitable for foodstuff regulations, produced under ISO9001 and ISO 2200 quality guarantee.





## QUALITY

It follows a policy which focuses on fulfilling the needs and expectation of the customers and consumers in the Milk and Milk Products production sector.

MAYBI controls the firms from which it cater raw material on their locations. It buys the material on standard level it defined. The effectiveness, reformation and appropriateness to conditions of our corporation's quality management system is a work instruction for employees.

It defines the standards of the using material in each step of production and takes the delivery by controlling. Our corporation aims providing the appropriateness for customer satisfaction.

In each step of production, it follows the necessary hygiene and environmental safety rules, guides and controls its employees for providing the safest conditions.

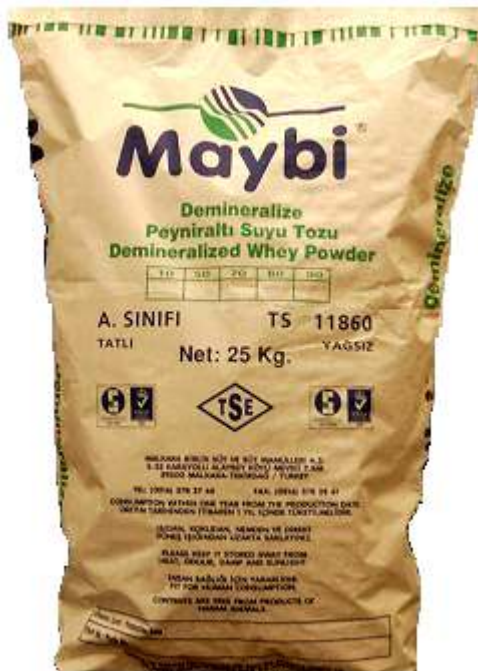




## PRODUCTS

### Demin. Whey Powder 50%

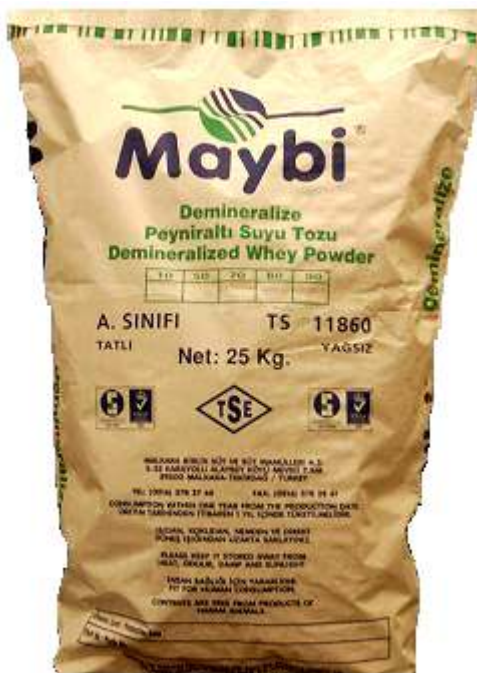
Obtained by processing the whey. Normal whey powder demineralised 50% of the difference is. That is found naturally in the content of the milk is finding out that 50% of the mineral matter. Better quality products because the cheese will become useful in the mineral water ones, as nitrite, nitrate, and demineralized with this as there are those harmful substances are removed. Also found in whey and has a heavy smell of vitamin B is also suspended. 50% of minerals and salts that are at the same time, these products will reach a structure more sweet. Chocolate, biscuits, wafers, used in bakery products.





## Demin Whey Powder 70%

Obtained by processing the whey. 70% of mineral matter is finding out the difference. Product structure is less salty and less ash. Detection rate decreases, the salt is sweeter. Damage to health in the mineral matter would have been completely removed. Milk powder is detected, an equivalent fat-free flavors. Chocolate, ice cream, baby food, biscuits, waffles, yogurt, are the main areas.





## Whey Powder

Whey is a by-product of cheese making. It is formed when the curds separate from the milk or cream. After the cheese curds are formed, the remaining liquid is called whey. This liquid is watery and thin. Sometimes whey has a tinge of bluish color, but this depends on the quality and type of milk used. Approximately 45-50% Milk dry matter gets into whey.

Commonly cheese manufacturing in turkey produce a soft, uncured cheese which gets %1,5 dry matter from whey. Nevertheless 5,5 - 6,6% rate dry matter is available in whey.



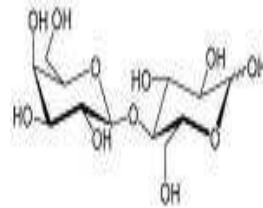
Lactose which is available in milk gets into whey almost during the cheese manufacturing. In this respect lactose constitutes an important part in whey powder. Whey powder obtains by processing the whey. Processing Whey Powder is made by Spray Dry (Atomize Drying System). Whey Powder consists of 8% minerals, 60-75% lactose, 7-12% protein and max. 1,5% fat.

A biological protein value in whey is 104 and it has more protein level than Egg 100; Cow Milk 92, Beef 78. Serum protein chain is shorter than egg protein and casein in milk. Short chain proteins can be easily digested and entered to bloodstream.



## Edible Lactose

Known as milk sugar. Of lactose in whey and making about 96% pure, mineral within whey protein and oil purification can be achieved by a large extent. Product, taste improvement, product colors and the brightness can be used in order to accelerate the fermentation. Product's shelf life and quality of positive effects.





### Calf Feed/Milk Replacer

The rules which should be paid attention in healthy calf growing;

1. It should be provided that it drink the colostrum within the first 3-4 hours after the birth. The amount should be 10% of calf alive weight and given 2-3 times a day
2. Calves should be separated from their mothers and put into a different section at latest in 24 hours. This gives them the opportunity of providing their own immunities.
3. The temperature of shelter should not be higher than 16 C. Clean and dry pad should be used. It should be paid attention to any kind of hygiene. (Pacifier, bucket, keeper etc.)
4. The clean and fresh water is given to calves from 4<sup>th</sup> day.
5. Water could be given to calf any time expect from the first two (2) hours after giving the calf formula.
6. The places where calf is sheltered should not be crowded. At least 2,2 square meters should be reserved for each calf.
7. Silage and fresh grassland herbs of which water content is high affect growing negatively because it would limit the fodder consumption. Thus, it is not recommended to animals younger than 3 months old.

For gaining 1 liter calf formula; 125 gr. (about 2,5 full tea glass) is put into a container and mixed with ½ liter 50 C water. It is stirred fast until hot water and product spread homogenously. After that cold water is added until the mixture reached 1 liter and stirred. Calf formula should be got drunk to calves at 38 C.

When should calves be weaned?

The weaning of calves from milk and liquid fodders feature like-milk should be started at 3-4 week old and it also should be extended to 6-12 weeks old. The issues affect this period: growth rate of calf, increase of preliminary fodder



consumption, calf should be got used to eat dry herb. If daily preliminary fodder consumption of calf reaches to 450-500 grams and it is used to eat amount of dry herb, this means the calf has freed from milk addition in other words it has reached to the era to be weaned.



Calf formula should be prepared with 50 C water and it should be at 38 C when it is given. Prepared formula could be got drunk to calf with calf nursing bottle or wide opening containers. Drinking of formula with nursing bottle is seen more appropriate because it would awake digestion juices. Sometimes some digestion problems could be occurred when drinking from opened bucket. This issue is important especially for young calves. If calf has sucked its mother first day, it would get used to drink from bucket more difficultly. It is easier to nurse these kind of calves with calf nursing bottle.



## PRODUCTION

In our laboratories having modern equipment, the raw materials (crude milk and whey) of which physical-chemical and microbiologic features are appropriate for our standards are taken the delivery by Food Engineers, Chemists and Milk Technologists who are experts on their subjects by dividing them in categories-meticulously; are cleaned in separator, pasteurized and stored.



In the section where powder products are produced: evaporators which increases the dry material level to demanded level in the raw material having 14000 lt/h capacity, PLC controlled, having turbo compressor; are used; it is transformed into powder product by passing through drying tower by "Spray Dryer" method which increases the fusibility and productivity. The gained is transformed into powder product. The gained products are packed as 25 kg packages with automatic weight in grams and computer controlled sterilized packaging machine.





## MAYBI'S ACTIVE MARKETS



- Chocolate
- Biscuits, Wafer and Cracker
- Ice Cream



- Soup Mix
- Baby Food



- Bakery
- Cat and Dog Food
- Processed Meat Products



## CHOCOLATE MARKET

Whey Powder can be used alone or with milk powder for chocolate and chocolate products.

Due to rich essential amino acids which are available in whey powder resolves these lacks in flour and flour-based formulations and the test, appearance is better and additional to this it makes longer shelf life for bakery.

Chocolate and chocolate products, milk powder, with or alone are used. Essential amino acids by the rich flour and flour products, this deficiency should fix, flavor, texture, better, and a shelf life longer products are obtained. Ready to soups, tastes enrich the nutritional value and to increase filler is used. Processed meat products to include in the% 75-85 lactose (milk sugar) with the effect of fermentation to speed up and taste improvement is used for. Whey powder, particularly chocolate and biscuits on the shelf life extension and product-gloss gives.





## PICTURES OF BAGS



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