



**Maybi**<sup>®</sup>  
Dairy Ingredients





## About Us,

Malkara Birlik Sut ve Sut Mamulleri A.S. under the brand name “Maybi”, was founded in Malkara, district of Tekirdag City Turkey, in year 1993. From its foundation to present, Maybi successfully processed raw milk and whey into an industrial and ecological food ingredient. By utilizing the latest technology and Maybi became the supplier of many food manufacturers from various sectors.

Maybi is a family owned company. Founder of the company, Mr. Vural Yazgan, is a mechanical engineer who completed his under-graduate and graduate studies in Germany. Before the foundation of Maybi, he established his dairy machinery company, “Yazgan Makine”, which the company pioneered the development of the dairy industry in Turkey by manufacturing relevant dairy machineries. Today, “Yazgan Makine” still provides turnkey engineering projects such as dairy machineries, cheese process lines and other equipment for the dairy industry.

With the experience in dairy machinery industry Maybi always updates its process with latest technology and provides customized ingredients according to customer needs.

With the experience of more than 25 years in the dairy industry, Maybi is the leader and the first manufacturer of dairy-based powders in Turkey. Maybi continues to expand in the international market as the company’s mission is to grow a successful business model in both domestic and international market.





- Trakya Region European Side of Turkey
- Factory Location Malkara District Tekirdag City

## QUALITY STARTS WITH OUR MILK AND WHEY,

### Milk:

The raw milk that produced in the dairy farms of Trakya Region meets the European Regulations and Standards. In addition, Trakya is the only animal disease free region in Turkey. With the well experienced personnel, Maybi collects the best quality milk to produce premium quality ingredients.

### Whey:

Two main types of cheese are produced in our region: Feta Cheese and Kashkaval Cheese. These two types of cheese are produced by using natural yeast and they are free from any additives (Such as Beta Carotene). All of our whey suppliers are certified by ISO 9001 – ISO 22000 and Halal council.



## COUNTRIES THAT WE EXPORT



## SECTORS WE SERVE

INFANT FORMULA

CONFECTIONARY

ICE CREAM APPLICATIONS

BAKERY APPLICATIONS

HEALTH NUTRITION

MILK PRODUCTS

MEAT INDUSTRY

MALT DRINKS





# BEST SOLUTIONS WITH PREMIUM DAIRY INGREDIENTS,

Maybi offers best solutions for various industries with its best quality ingredients.

## Spray Dried Solutions:

- Sweet Whey Powder
- Demin. Whey Powder %40,%50,%70
- Demin. Whey Permeate
- Milkylac 81A
- Whey Protein Concentrate %35

## Customized Products:

As Maybi, it is our duty to offer the best solution possible for our customers needs. Our Premium Whey Powder can be used as a partial replacer for skimmed milk powder. Its protein content can be adjusted to the desired level depending on our customers demand. De-mineralization can be applied depending on the request. Our premium product offers a milky taste and a milky smell thus making it very viable to fully or partially replace milk powder. It is our mission to offer solutions which gives competitive advantage to our customers by improving their manufacturing costs while preserving their quality standards.

	Sweet Whey Powder	Demin. %40	Demin. %50	Demin. %70	Demin. Whey Permeate	Milkylac 81A	WPC %35
Infant Formula				+		+	+
Health Nutrition						+	+
Ice Cream Applications	+	+	+		+		+
Confectionary		+	+	+	+		
Dairy Products	+			+		+	
Instant Beverages			+	+		+	
Instant Soup and Sauces	+			+		+	+
Sports Nutrition							+



## Fluid Bed Solutions:

Edible Grade Lactose Monohydrate  
Refined Grade Lactose Monohydrate  
Pharmaceutical Grade Monohydrate

Lactose is a natural milk sugar and it is obtained from raw milk or fresh pasteurized whey.

Maybi offers 3 different types of lactose to be used in various applications. Depending on the request, particle size can be adjusted to 80,100 or 200 Mesh. With the adaption of latest purification technology,our lactose content starts from 99,0% and can go up to 99,5%.

	Edible Lactose	Refined Lactose	Pharmaceutical Grade Monohydrate
Pharmaceutical Applications			+
Veterinary Drugs		+	+
Infant Formula		+	
Health Nutrition		+	
Ice Cream Applications	+		
Confectionary	+	+	
Dairy Products	+		
Instant Beverages	+	+	
Agricultural Drugs		+	
Meat Industry	+		





## QUALITY IS OUR PRIORITY

The manufacturing plant of Maybi is located on 97.250 m<sup>2</sup> open and 20.000 m<sup>2</sup> closed area.

In total, 150 personnel who are experienced in the dairy industry are working to manufacture high quality dairy-based powders.

The production plant of Maybi is manufacturing under the ISO 22000, 27001, 9001 and BRC quality systems. In addition, Maybi branded products are approved by authorized Halal and Kosher Councils.



# OUR QUALITY IS APPROVED BY:

## BRC Certificate



## ISO 22000



## ISO 9001



## HALAL Certificate



## KOSHER Certificate





## BRINGING QUALITY TO ALL OVER THE WORLD,

Maybi has been exporting dairy powders since early 1990's.

However, after 2000, Maybi has changed its sales policy and began to focus more on international market. This led Maybi to expand its customer profile and enabled to learn the needs of many companies across the globe. This journey allowed Maybi to tailor its products to meet worldwide quality requirements and become a highly known dairy powder manufacturer.

Today, Maybi products are available in Far East, Middle East and African Markets, serving more than 50 countries. Our goal is to build high confidence levels in our customers by maintaining our position as a reliable supplier. We are confident that we can add competitive advantage of our customer's products by means of increasing quality and decreasing costs.

We are very sensitive in our relationships with customers to offer best service level possible. We attend international exhibitions to better understand the needs and dynamics of the market and arrange customer visits regularly to create a satisfactory customer experience.





*“We Are Stronger With You”*

"Not Maybe, It's MAYBI"



**Head Office:**

Seyhli Mah. Kaynarca Cad. No:3 34906  
Pendik / Istanbul / TURKEY  
Phone : +90 216 378 37 65 Pbx  
Fax : +90 216 378 28 61



**Factory:**

E25 Karayolu, Alaybey Koyu Mevkii 7.Km 59300  
Malkara / Tekirdag / TURKEY  
Phone : +90 282 437 71 71 Pbx  
Fax : +90 282 437 71 81