

## Naturally. Healthy. Efficiently.

Finest Dairy Ingredients

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# Leading Polish producer of high quality caseinates

POLSERO – leading Polish producer of high quality milk powder, acid casein-based caseinates and milk/whey blends for the food industry.

The production plant in Sokołów Podlaski has been producing top-quality raw materials for domestic and international partners on a daily basis since 1993.

Reliability and transparency are the guiding principles for our business. By following them we have been working continuously for more than 30 years with numerous customers from the ice cream, confectionery, bakery, dairy, and sports nutrition industries, establishing lasting business relationships.

The company owes its success to its founder, Zbigniew Seroczynski, who built POLSERO from scratch with his great talent and knowledge, passion, commitment, organisational skills and a big heart. Mister Zbigniew is a true legend of the family, the company, and the local community. In addition to his business skills, he was distinguished by his generosity, benevolence and kindness, as well as his strong character.

Today, this family business is continued, shaped and expanded by his children, employees and partners headed by Tomasz Seroczyński, the current CEO.

We are looking forward to doing business with you

### **Company history:**



1991

Establishment of POLSERO company

1995

POLSERO launches the production of calcium, sodium, and potassium caseinates from acid casein

2000

The company launches the production of functional blends for the food industry

2002

The company implements
GMP/GHP principles

2005

DQS audit and implementation of HACCP acc. to DS.

3027E:2002 and ISO acc. to DIN
EN ISO 9001:2000

2006

Market launch of: TM APLI, YOG, ICE CREAM

2008

POLSERO implements the Food Safety Management System, acc. to DIN ENISO 2200:2005 2010

HALAL and KOSHER certification

2017

POLSERO is awarded BRC certification

2023

Purchase of 4 Ha of real estate for the development of a new plant.



Having been on the market for more than 30 years, POLSERO has grown into a leading supplier of dairy products and raw materials with export sales to over 50 countries. Thanks to our experience as well as our production and sales teams, today we support our partners by providing them with top-quality products along with comprehensive logistics services. We meet the highest quality requirements set by our partners.

Our raw materials come from clean, green areas and are sourced from certified suppliers.

#### **Certificates**

















#### Szczegółowe dane:



**18 000** 

mt produced annually



**₩** 70+

qualified employees



₽ 370 km

only 370 km from the Port of Gdańsk



 $\odot$  30 years

production plant has been operating for over 30 years

### **New Production Plant**

A new POLSERO production plant in Poland is going to be put into service in Q3-Q4 2024.



**尋 48 000+** 

more mt produced annually



**&** 30+

new qualified employees





#### **Sodium Caseinates:**

Application: in the meat and delicatessen industry, cheese production, food and pharmaceutical concentrate production.

- ACID CASEIN FOR THE FOOD INDUSTRY (30 mesh; 60 mesh; 90 mesh)
- RENNET CASEIN FOR THE FOOD INDUSTRY (30 mesh; 60 mesh; 90 mesh)
- · SODIUM CASEINATE
- · SODIUM CASEINATE HV
- · CALCIUM CASEINATE
- · POTASSIUM CASEINATE
- · CASEINATE





### Milk powder

Application: bakery and confectionery industry, frozen desserts, cheese production, yoghurt production, dairy drinks.

- · SKIMMED MILK POWDER: CODEX
- · SKIMMED MILK POWDER: APDI
- · SKIMMED MILK POWDER: INSTANT
- · SKIMMED MILK POWDER: LOW HEAT, MEDIUM HEAT, HIGH HEAT
- · SKIMMED MILK POWDER: CODEX "ICE CREAM"
- · SKIMMED MILK POWDER: CODEX "APLI YOGURT"
- · SKIMMED MILK POWDER: "CONFECTIONERY"
- BUTTERMILK POWDER
- CREAM POWDER
- · WHOLE MILK POWDER
- · WHOLE MILK POWDER: INSTANT
- WHOLE MILK POWDER: "POLSERO VEGFAT"





### Whey powder

Application: Bakery industry, meat industry, dairy drinks, frozen desserts, salad dressings.

- · WHEY PERMEATE POWDER
- · WHEY PERMEATE POWDER: DEMI 40
- · WHEY POWDER
- WHEY POWDER: 6%
- WHEY POWDER: 11%
- · SWEET WHEY POWDER: DEMI 40
- · SWEET WHEY POWDER: DEMI 50
- · SWEET WHEY POWDER: DEMI 70
- · SWEET WHEY POWDER: DEMI 90





### Fat filled milk powder

Application: Bakery industry, meat industry, dairy drinks, frozen desserts, salad dressings.

· FFMP 28/24

· Instant FFMP 28/24

· FFMP 28/20

· Instant FFMP 28/20

· FFMP 28/16

· Instant FFMP 28/16

· FFMP 28/10

· Instant FFMP 28/10

· FFMP 28/4

· Instant FFMP 28/4





## Whey protein concetrate

Application: ice cream production, frozen food, meat industry.

- · WPC 30
- · WPC 35
- · WPC 40
- · WPC 60
- · WPC 80
- **· WPC 80 INSTANT**





## Milk protein concentrate

Application: cheese, yoghurt, sports nutrition production.

- · MPC 40
- · MPC 50
- · MPC 56
- MPC 60
- · MPC 70
- MPC 85





## **Customised milk blends**

We create special blends, taking into account the individual needs of our customers.











We are looking forward to doing business with you



## Full logistics service

IT control system



## The highest quality of products

Satisfied customers



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