



Friesian Farm

The Company Catalogue





CEO Message

Food products are fundamental to the human development and survival; serve as a critical pivot for overall social, economical, and growth stability and progress.

At Friesian farm we take the extra mile in maintaining all the health and quality aspects of our products. As we believe healthy food is essential to the human development of mind, body and soul. Our dairy products will constantly meet the highest standards in quality, taste, and value.

We have taken the Netherlands as our home and the Friesian cows as our core source because we strive for quality dairy products, leveraging from the best of what the nature has to offer. We chose to invest in people, farms, facilities and distribution network to ensure optimal healthy experience for our partners and customers.

Memorable Taste Everyday

- Mazen Khanati



Butter Ghee





Butter Ghee

Benefits of pure butter ghee:

- Natural and versatile ingredient
- Delicious flavor and taste
- Great source of vitamins A, D, & E

Product information of pure butter ghee:

Brands	Typical Melting Point Range
Friesian Farm	32 - 34 °C
Dutch Meadows	
Friesland Campina	

Food application of pure butter ghee:

- Arabic Sweets & Pastries (e.g Baklava)
- Meat, fish & sweet preparation

Product varieties:

Friesian Farm / without flavor
Dutch Meadows / with flavor
Friesland Campina / without flavor

Technical Data		
Data	Standard	
Milk fat	Min. 99.8%	Calculated
Moisture	Max. 0.1%	ISO 5536
Free fatty acids	Max. 0.3%	ISO 1740
Peroxide value	Max. 0.3 meq O2/kg	ISO 3976
Copper	Max. 0.05 mg/kg	ISO 5738
Iron	Max. 0.2 mg/kg	ISO 6732

Packing Information:

Small Food Can



Dutch Meadows
Flavoured Butter Ghee
800 g



Dutch Meadows
Flavoured Butter Ghee
400 g

Square-Sized Food Grade Can



Dutch Meadows
Flavoured Butter Ghee
16 kg



Friesian Farm
Butter Ghee without Flavour
16 kg

Food Grade Drum



Friesland Campina
Butter Ghee
200 kg | 225 kg



Butter





Butter

Benefits of pure butter:

- Natural product
- Excellent taste
- Creamy mouth feel
- Great source of vitamins A, D, & E

Product Information of pure butter:

Brand	Typical Melting Point	
Range		
Dutch Meadows	32 - 34 °C	
Friesland Campina		

Food Application of pure butter:

- Cake
- Soft dough
- Croissant, brioche
- Cheese production

Product varieties:

1. Lactic
2. Unsalted
3. Without color

Technical Data		
Data	Standard	
Milk fat	Min. 82%	ISO 8851-3
Moisture	Max. 16%	ISO 8851-1
Milk Solid non fat	Max. 2.0%	ISO 8851-2
Free fatty acids	Max. 0.30%	ISO 1740

Packing Information:

Foil-Wrapped Packaging



Dutch Meadows

Unsalted Butter
10 g | 200 g | 250 g | 500 g

Butter Sheets



Dutch Meadows

Gourmet Butter
1 kg | 2 kg



Friesian Farm

Artisan Butter
1 kg | 2 kg

Food Grade Carton with Polyethylene Inner Bag



Friesland Campina

Butter
25 kg



Blended Ghee





Blended Ghee

Benefits of blended ghee:

- Natural and versatile ingredient
- Delicious flavor and taste
- Great source of vitamins A, D, & E

Product Information of pure butter:

Brand	Typical Melting Point Range
Blenda	32 - 34 °C

Food Application of pure butter ghee:

- Arabic Sweets & Pastries (e.g Baklava)
- Meat, fish, & sweet preparation

Product varieties:

1. With / without flavour
2. Type of Vegetable oil
3. Percentage of blending

Packing Information:

- Plastic Container



Blenda

Blended Ghee
10 kg