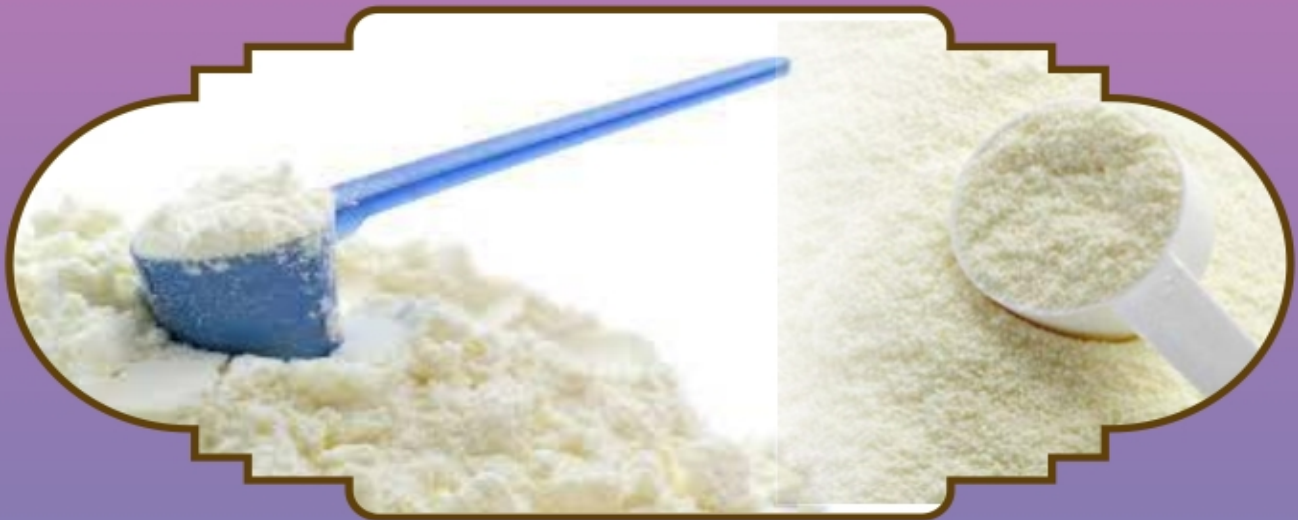


MSS Associates LLC



Full Cream Milk Powder

Skimmed Milk Powder

Nonfat Dry Milk Powder

Fat Filled Milk Powder

Sweet Whey Powder

Whey Permeate Powder

ABOUT US

MSS Associates LLC

MSS Associates LLC is a USA-based exporter, supplier and consultant serving its worldwide Customers in their purchase of Full Cream Milk Powder/Whole Milk Powder, Skimmed Milk Powder, and other Milk Powder Products.

Vendor Selection : We source the Milk Powder principally from New Zealand, Europe, and South America, with certain products coming from the United States. Our diversified Supplier base allows us to serve the needs of International Customers seeking all types of Milk Powder Products.

Commitment to Our Customers : We match the requirements of our Customers to the products offered by our Suppliers ensuring that the Customers get the best quality at the best price on a timely basis. Our business approach is a commitment to integrity focused on developing strong, reliable long-term relationships with our Customers.

Geographic Areas Served : We service worldwide potential Customers, but most recent referrals have been from Africa, Asia, Central America and Europe.

Key Points :

- Ethical Business Practices
- High Quality Milk Powder Products
- Reliable Suppliers
- Favorable Pricing
- Prompt Delivery Services

OUR PRODUCTS

Full Cream Milk Powder



Full Cream Milk Powder / Whole Milk Powder is available principally from Suppliers in New Zealand, South America, India, and various European countries. Full Cream Milk Powder is produced from pure, natural fresh cow's whole milk. At the dairy plant, the liquid whole milk is pasteurized, standardized to the required level of milkfat, evaporated into a concentrate and then spray dried into a powder form. It is typically available with 26%-28% milkfat and a minimum of 24% protein. A buyer of the product has the option of regular or instant and the additional option of fortifying with Vitamins A & Ds.

OUR PRODUCTS

Skimmed Milk Powder



Skimmed Milk Powder is available principally from the United States (DairyAmerica), New Zealand, various European countries, and India. Skimmed Milk Powder is obtained by removing water from pasteurized skim milk. It contains 5% or less moisture and 1.5% or less milkfat, and a minimum milk protein level of 34%. Skimmed Milk Powder is classified for use as an ingredient according to the heat treatment used in their manufacture. There are three main classifications: high-heat (least soluble), medium-heat, and low-heat (most soluble). Skimmed Milk Powder is available in instant and non-instant forms.

OUR PRODUCTS

Nonfat Dry Milk Powder

Nonfat Dry Milk is available principally from the United States (DairyAmerica). Nonfat Dry Milk is manufactured by removing water from pasteurized skim milk. It contains 5% or less moisture and 1.5% or less milkfat, and typically has approximately 34% protein.



Whey Permeate Powder

Whey Permeate Powder is available principally from the United States and various European countries. Whey Permeate is produced by the removal of protein and other solids from whey and is very cost-efficient. Whey Permeate Powder is suitable for baking, ice cream and confectionery applications.



OUR PRODUCTS

Fat Filled Milk Powder



Fat Filled Milk Powder is available principally from various European countries. Fat Filled Milk Powder (FFMP) is produced by blending palm or coconut vegetable fat with high quality skimmed milk powder. FFMP is used to replace Full Cream Milk Powder while being more economical. FFMP is available with a variety of protein levels that impact the relative prices. FFMP can typically be used to produce ice cream, confectionery, bakery, chocolate, cookies and other products.

OUR PRODUCTS

Sweet Whey Powder



Sweet Whey Powder is available principally from the United States and various European countries. Sweet Whey Powder is manufactured from fresh sweet dairy whey, which is a by-product of cheese making. It can be used as a partial replacement for other milk solids in applications that use nonfat dry milk. Sweet Whey Powder can improve color, flavor and texture of baked goods; and can be used to reduce cost in many applications when replacing higher protein blends or nonfat dry milk.

CONTACT US

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