

# MAKE FOODS GREAT!

Quark Dairy Intelligence Institute  
Kerisom Food Enterprises Limited



# The Bridge Between Global Market And Chinese Farmers

Your reliable source for premium Chinese dairy ingredients, straight from our pastures to your production line.



## Who We Are

- We collect fresh milk from China's top dairy provinces (Inner Mongolia, Ningxia, Heilongjiang, Hebei and more) and turn it into cream, butter, anhydrous milk fat, milk powders and cheese powders.
- Our own labs use bio-fermentation and enzyme hydrolysis to upgrade every drop, so you get stable quality, better flavour and total traceability.



# What We Make

Product portfolio

<b>Unsalted Creamery Butter</b> Made From 100% Cow Milk	<b>01</b>
<b>Anhydrous Milk Fat</b>	<b>03</b>
<b>Decolorized Anhydrous Milk Fat</b>	<b>04</b>
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*\*Please see the product page for more details*

# PRODUCT PORTFOLIO



PRODUCT BULLETIN

# UNSALTED CREAMERY BUTTER MADE FROM 100% COW MILK

PRODUCT CODE: 301A FOR ASIA-PACIFIC



CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture	% m/m	15.7		16	ISO 5537
Fat	% m/m	82.9	82		ISO 23318
Milk Solids non fat	% m/m	1.4		2	Calculation

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	< 1000	10000	ISO 4833-1
Coliforms	cfu/g	< 1	10	ISO 4382
Staphylococcus aureus	cfu/g	< 10	10	ISO 6888-1
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1
Yeast and Moulds	cfu/g	< 1	10	ISO 6611
Salmonella	/750g	Not Detected	Not Detected	ISO 6579
Listeria	/125g	Not Detected	Not Detected	ISO 11290-1

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical	Typical		Visual
Foreign matter	/100 g	Pass	Pass		Visual

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Typical/Atypical	Typical	Typical		Sensory Analysis

# UNSALTED CREAMERY BUTTER MADE FROM 100% COW MILK

PRODUCT CODE: 701A

## Typical Nutritional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Energy (kJ/100g)	3121
Calories (kcal/100g)	746
Moisture (g/100g)	14.9
Protein (g/100g)	0.6
Total Fat (Milkfat) (g/100g)	83.8
Total Carbohydrate (g/100g)	0.6
Total Sugar (Lactose) (g/100g)	0.6
Dietary Fibre	Nil
Cholesterol (mg/100g)	200
Ash (g/100g)	<1
<b>Fatty Acids (g/100g Product)</b>	
Saturated fatty acids	52.7
Mono unsaturated fatty acids	24.2
Poly unsaturated fatty acids	3.4
Trans fatty acids	1.5

## Typical Physical Properties

Color	Uniform, Creamy white
Flavor & Odour	Pure, Clean, Creamery

## Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<10,000
Coliforms (cfu/g)	<10
Salmonella (/750g)	Not Detected
E.coli (/g)	Not Detected
Listeria (/125g)	Not Detected
Yeast & Mould (cfu/g)	<10

## Typical Chemical Analysis

Free fatty acids as Oleic acid (%m/m)	<0.3
Peroxide Value (meq/kg)	<0.2

## Quality Assurance

- Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
- Product is Pasteurised.
- Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.
- During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

## Compliance

- BRC Level A
- HACCP
- HALAL

## Suggested Labelling

Unsalted Creamery Butter made from 100% cow milk

**PRODUCT BULLETIN**

**ANHYDROUS MILK FAT**

**PRODUCT CODE: 801A FOR GLOBAL**



CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture (Karl Fischer)	% m/m	<0.1		0.1	ISO 5536
Milkfat	% m/m	99.9	99.8		100-Moisture
Free Fatty Acids (as Oleic Acid)	% m/m	0.2		0.3	AOCS Ca 5a 40
Peroxide Value	Meq O <sub>2</sub> /kg	0.2		0.3	ISO 3976

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100	1000	ISO 4833-1
Coliforms	cfu/g	< 1	10	ISO 4382
Staphylococcus aureus	cfu/g	< 10	10	ISO 6888-1
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1
Yeast and Moulds	cfu/g	< 1	10	ISO 6611
Salmonella	/750g	Not Detected	Not Detected	ISO 6579
Listeria	/125g	Not Detected	Not Detected	ISO 11290-1

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical	Typical		Visual
Foreign matter	/50 g	Pass	Pass		Visual

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Typical/Atypical	Typical	Typical		Sensory Analysis

# DECOLORIZED ANHYDROUS MILK FAT

PRODUCT CODE: 801D FOR GLOBAL

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture (Karl Fischer)	% m/m	<0.1		0.1	ISO 5536
Milkfat	% m/m	99.9	99.8		100-Moisture
Free Fatty Acids (as Oleic Acid)	% m/m	0.2		0.3	AOCS Ca 5a 40
Peroxide Value	Meq O <sub>2</sub> /kg	0.2		0.3	ISO 3976

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100	1000	ISO 4833-1
Coliforms	cfu/g	< 1	10	ISO 4382
Staphylococcus aureus	cfu/g	< 10	10	ISO 6888-1
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1
Yeast and Moulds	cfu/g	< 1	10	ISO 6611
Salmonella	/750g	Not Detected	Not Detected	ISO 6579
Listeria	/125g	Not Detected	Not Detected	ISO 11290-1

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical	Typical		Visual
Foreign matter	/50 g	Pass	Pass		Visual

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Typical/Atypical	Typical	Typical		Sensory Analysis

## PRODUCT BULLETIN

# ANHYDROUS MILK FAT BY ENZYMATIC INTERESTERIFICATION

PRODUCT CODE: 805

### Typical Nutritional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Energy (kJ/100g)	3700
Calories (kcal/100g)	880
Moisture (g/100g)	<0.1
Protein (g/100g)	<0.01
Total Fat(Milkfat)(g/100g)	99.9
Total Carbohydrate (g/100g)	<0.01
Sugar (Lactose) (g/100g)	<0.01
Dietary Fibre	Nil
Cholesterol (mg/100g)	240

### Typical Physical Properties

Melting Point	33-36°C
Foreign Matter /50g	Pass

### Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<1000
Coliforms (/g)	<10
Staphylococcus enterotoxin(/g)	Not Detected
Salmonella (/750g)	Not Detected
E.coli (/g)	Not Detected
Listeria (/125g)	Not Detected
Yeast & Mould (cfu/g)	<10

### Typical Chemical Analysis

Free fatty acids as Oleic acid (%m/m)	<0.2
Peroxide Value (meq/kg)	<0.2

### Quality Assurance

- Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
- Product is Pasteurised.
- Final product is sampled and tested for chemical sensory and microbial parameters using internationally recognised procedures.
- During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

### Compliance

- BRC Level A
- HACCP
- HALAL

### Suggested Labelling

Anhydrous Milkfat or Milkfat

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Kerisom advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

# DECOLORIZED ANHYDROUS MILK FAT BY ENZYMATIC INTERESTERIFICATION

PRODUCT CODE: 805D

## Typical Nutritional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Energy (kJ/100g)	3700
Calories (kcal/100g)	880
Moisture (g/100g)	<0.1
Protein (g/100g)	<0.01
Total Fat(Milkfat)(g/100g)	99.9
Total Carbohydrate (g/100)	<0.01
Sugar (Lactose) (g/100g)	<0.01
Dietary Fibre	Nil
Cholesterol (mg/100g)	240

## Typical Physical Properties

Melting Point	33-36°C
Foreign Matter /50g	Pass

## Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<1000
Coliforms (/g)	<10
Staphylococcus enterotoxin(/g)	Not Detected
Salmonella (/750g)	Not Detected
E.coli (/g)	Not Detected
Listeria (/125g)	Not Detected
Yeast & Mould (cfu/g)	<10

## Typical Chemical Analysis

Free fatty acids as Oleic acid (%m/m)	<0.2
Peroxide Value (meq/kg)	<0.2

## Quality Assurance

- Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
- Product is Pasteurised.
- Final product is sampled and tested for chemical sensory and microbial parameters using internationally recognised procedures.
- During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

## Compliance

- BRC Level A
- HACCP
- HALAL

## Suggested Labelling

Anhydrous Milkfat or Milkfat

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Kerisom advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

## PRODUCT BULLETIN

# FROZEN CREAM

PRODUCT CODE: 001 FOR GLOBAL



CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Fat	% m/m	42	40	45	ISO 23318
Milk Solids non fat	% m/m	4.0			Calculation
Acidity	°T	13		20	GB 5009.239

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	< 1000	5000	ISO 4833-1
Coliforms	cfu/g	< 10	10	ISO 4382
Staphylococcus aureus	cfu/g	< 10	10	ISO 6888-1
Yeast and Moulds	cfu/g	< 10	50	ISO 6611
Salmonella	/750g	Not Detected	Not Detected	ISO 6579

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical	Typical		Visual
Foreign matter	/100 g	Pass	Pass		Visual

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Typical/Atypical	Typical	Typical		Sensory Analysis



Skim Milk Powder

SPRAYED DRYING FROM PREMIUM COW MILK

Proudly made to EU Quality Standards



## PRODUCT BULLETIN

# SKIM MILK POWDER

PRODUCT CODE: 102A

CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	32.4	36.7	ISO 8968-1
Moisture	% m/m		4.5	ISO 5537
Fat	% m/m		1.5	ISO 23318
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Restored Lactic Acidity	°T		18	GB 5009.239
Titratable Acidity	% m/v		0.15	SMEDP 15.020

**Note:** Titratable acidity = Restored Lactic Acidity \* 0.009

MICROBIOLOGICAL	UNITS	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	20,000	ISO 4833 MOD
Staphylococcus aureus	cfu/g	Not Detected	ISO 6888-1 MOD
Coliforms	/g	Not Detected	ISO 11866-1 MOD
Escherichia coli	/g	Not Detected	ISO 11866-1 MOD
Yeast and Moulds	cfu/g	50	ISO 6611 MOD
Salmonella	/750g	Not Detected	ISO6579

PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		Visual
Foreign matter	/25g	Pass		Visual
Insolubility index	mL		1.0	ISO 8156
Scorched particles	/25g		B	SMEDP 15.172
Impurity	mg/kg		16	GB 5413.30

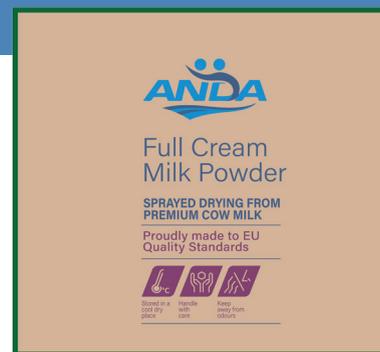
**Note:** Impurity is equivalent to Scorched particles

SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavour	Typical/Atypical	Typical		Sensory Analysis

PRODUCT BULLETIN

# FULL CREAM MILK POWDER

PRODUCT CODE: 101A



CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	24.0	27.6	ISO 8968-1
Moisture	% m/m		4.5	ISO 5537
Fat	% m/m	26.0		ISO 23318
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Restored Lactic Acidity	°T		18	GB 5009.239
Titratable Acidity	% m/v		0.15	SMEDP 15.020

**Note:** Titratable acidity = Restored Lactic Acidity \* 0.009

MICROBIOLOGICAL	UNITS	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	20,000	ISO 4833 MOD
Staphylococcus aureus	cfu/g	Not Detected	ISO 6888-1 MOD
Coliforms	/g	Not Detected	ISO 11866-1 MOD
Escherichia coli	/g	Not Detected	ISO 11866-1 MOD
Yeast and Moulds	cfu/g	50	ISO 6611 MOD
Salmonella	/750g	Not Detected	ISO6579

PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		Visual
Foreign matter	/32.5g	Pass		Visual
Insolubility index	mL		1.0	ISO 8156
Scorched particles	/32.5g		B	SMEDP 15.172
Impurity	mg/kg		16	GB 5413.30

**Note:** Impurity is equivalent to Scorched particles

SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavor	Typical/Atypical	Typical		Sensory Analysis



## PRODUCT BULLETIN

# CHEESE POWDER

### General Information:

The cheese powder is made from cream and butter as the main raw materials through fermentation, enzymatic hydrolysis, and spray drying. This product complies with the standards GB 5420

### Sensory Quality:

Color ..... Having the normal color of the product .....

Odor and Taste ..... Having the distinctive taste and aroma of the product..

Appearance ..... Having the proper texture of the product .....

### Physicochemical Quality:

Item	Standard	Measurement
Pb	≤ 0.2 mg/kg	GB 5009.12
AFT M1	≤0.5 mg/kg	GB 5009.24
Melamine	Negative	GB/T 22388

### Microbiological Quality:

Item	Standard	Measurement
Coliforms	n=5, c=2, m=100, M=1000 (CFU/g)	GB 4789.3
Salmonella	n=5, c=0, m=0/25g	GB 4789.4
Staphylococcus aureus	n=5, c=2, m=100, M=1000 (CFU/g)	GB 4789.10
Listeria monocytogen	n=5, c=0, m=0/25g	GB 4789.30

### Allergen Information:

Contain dairy & dairy products

### Ingredient list:

Cream, Butter, Salt, Streptococcus salivarius subsp, thermophilus, Lactobacillus helveticus

## PRODUCT BULLETIN

# EM CREAM POWDER



### General Information:

With milk as the main raw material, combine with Cream (enzymed), done by the process of pretreatment, preparation, emulsion, homogeneous, spray drying, packaging. This product complies with corporate standards Q/KFBT 0032S.

### Sensory Quality:

Color	It has the color that the product should have
Odor and Taste	Typical and strong Cheese odor and taste
Appearance	Fine, smooth, in powder form, without lumps
Impurity	Without visible impurities for normal vision

### Ingredient list:

Cream, Milk powder

### Physicochemical Quality:

Item	Standard	Measurement
Moisture	≤ 7.0 g/100g	GB 5009.3
Pb	≤ 0.9 mg/kg	GB 5009.12
AFT M1	≤ 0.5 mg/kg	GB 5009.24

### Nutrition Information:

Item	per 100g	NRV%
Energy	2338 (kJ)	28%
Protein	14.8 (g)	25%
Fat	42.0 (g)	70%
Saturated fat	34.2 (g)	171%
Carbohydrate	31.3 (g)	10%
Sugar	31.3 (g)	
Sodium	924 (mg)	46%

### Microbiological Quality:

Item	Standard	Measurement
Aerobic plate count	n=5, c=2, m=1000, M=50000 (CFU/g)	GB 4789.2
Coliforms	n=5, c=2, m=100 (CFU/g)	GB 4789.3
Salmonella	n=5, c=0, m=0/25g	GB 4789.4
Staphylococcus aureus	n=5, c=2, m=100, M=1000 (CFU/g)	GB 4789.10
Moulds	≤ 50 (CFU/g)	GB 4789.15



# PRODUCT BULLETIN

## EM CHEESE POWDER

### General Information:

Using selected Netherlandish cheese as the main raw material, prepared with milk solids, done by the process of enzymolysis deeply enhanced typical flavor, emulsion (enzyme deactivation), homogeneous, spray drying and packaging.

This product complies with the standards GB 25192

### Sensory Quality:

Appearance	Uniform powder, delicate and smooth.
Color	White to yellow
Odor and Taste	Typical and strong Cheese odor and taste.

### Ingredient list:

Cheese (≥51%), Butter, Milk powder, Whey protein

### Physicochemical Quality:

Item	Standard	Measurement
Moisture	≤ 7.0 g/100g	GB 5009.3
Protein	≥ 20.0 g/100g	GB 5009.5
Fat	≤ 48.0 g/100g	GB 5009.6
Pb	≤ 0.2 mg/kg	GB 5009.12
AFT M1	≤0.5 mg/kg	GB 5009.24
Melamine	Negative	GB/T 22388

### Nutrition Information:

Item	per 100g	NRV%
Energy	185 (kJ)	22%
Protein	21.5 (g)	36%
Fat	40.0 (g)	67%
Carbohydrate	0.3 (g)	0%

### Microbiological Quality:

Item	Standard	Measurement
Aerobic plate count	n=5, c=2, m=1000, M=10000 (CFU/g)	GB 4789.2
Coliforms	n=5, c=2, m=100, M=1000 (CFU/g)	GB 4789.3
Salmonella	n=5, c=0, m=0/25g	GB 4789.4
Staphylococcus aureus	n=5, c=2, m=100, M=1000 (CFU/g)	GB 4789.10

# PRODUCT BULLETIN

## EXTRACT



### General Information:

Different extract is characterized by its rich different flavor, bringing a unique sweet and aromatic taste to various dishes. This seasoning is suitable for desserts, pastries, creating delightful and surprising flavor experiences in your cooking.

### Ingredient list:

Fruit, Water, Glucose, Fructose

### Sensory Quality:

Appearance ..... Should be in its proper state, without mildew or visible foreign matter in normal vision

Color ..... With the proper color of the product

Odor and Taste ..... With the odor and taste that the product should have, without peculiar smell or odor

### Physicochemical Quality:

Item	Standard	Measurement
Heavy Metal (Pb)	≤1.0 mg/kg	GB 5009.74
Total Arsenic	≤0.5 mg/kg	GB 5009.11

### Packaging& Storage Shipping

Net weight ..... 10kg/barrel

Packaging ..... Packed with plastic drum outside.

# Rigorous Quality Control with Full Traceability

Quark Dairy Intelligence Institute  
Kerisom Food Enterprises Limited

## Why Choose Us



- Farm-to-fork tracking on every batch
  - BRCGS, HACCP, HALAL, ISO, Sedex and CNAS certified
  - Export footprints in Middle-East, South-East Asia, South America plus China Mainland
- “Dairy-Fat Solutions Library”**



ISO 9001  
ISO 22000  
ISO 14000  
ISO 45000





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**We are committed to building a Partnership Ecosystem:  
From products to solutions,  
From nutrition to health,  
From safety to integrity.**

从产品到方案，  
从营养到健康，  
从安全到诚信，  
我们携手共建合作生态。

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