



OUR DAIRY SOLUTIONS

FOR YOUR QUALITY NUTRITION

Dairy Ingredients

WHEY PROTEIN CONCENTRATE POWDER (WPC80)

Instant / regular / low lactose

Whey Protein Concentrate Powder (WPC 80) is made of 100 % premium grade whey protein concentrate. We can always ensure the highest quality of product by controlling whey supply which comes from our dairy processing plants. VILVI Whey Protein 80 has amino acid profile consisting of all essential amino acids (EAA), including all branched-chain amino acids (BCAA).

Nutritional analysis

	Protein in DM		Fat		Lactose		Moisture		pH
Whey protein 80, instant	min. 80 %	typical 80-82 %	max. 8 %	typical 5,0-6,5 %	max. 8 %	typical 4,5-6,0 %	max. 6,5 %	typical 5,0-5,5 %	6,0-6,65
Whey protein 80, regular	min. 80 %	typical 80-82 %	max. 8 %	typical 5,0-6,5 %	max. 8 %	typical 4,5-6,0 %	max. 6,5 %	typical 5,0-5,5 %	6,0-6,65
Whey protein 80, low lactose	min. 80 %	typical 80-82 %	max. 8 %	typical 5,0-6,5 %	max. 0.2 %	typical 0,1-0,15 %	max. 6,5 %	typical 4,5-5,5 %	6,0-6,65

Packaging

- 20 kg bags
- Euro-pallet (80 cm x 120 cm)
- 30 bags per pallet
- 750 kg big bags
- CP1 type pallets (100 cm x 120 cm)

Storage conditions



Shelf life: in 20 kg bags - 24 months, big bags - 18 months, if stored in closed bags under below mentioned storage conditions.

For maximum stability it is recommended that this product is stored 0 °C - +25 °C, relative humidity should not be higher than 65 %. Powder should be stored away from strong flavours or odours. Keep away from direct sunlight, the package should never get wet.

WHEY PERMEATE POWDER (WPP)

Non-caking

Whey Permeate Powder (WPP) is produced from by-products of our cheese making process. Whey Permeate Powder is readily soluble and has lower protein content and higher lactose content than regular whey powder.

Nutritional analysis

	Protein		Fat		Lactose		Moisture		pH	
Whey permeate powder (non-caking)	max. 4,0 %	typical 2,0-3,0 %	max. 1,5 %	typical <0,7 %	min. 78 %	typical 79-81 %	max. 3,5 %	typical 1,2-2,5 %	5,9-6,7	typical 6,0-6,4
Whey permeate powder (partly demineralized)	max. 3,0 %	typical 1,8-2,2 %	max. 1,0 %	typical <0,5 %	min. 81 %	typical 81 %	max. 3 %	typical 1,2-2,0 %	6,0-6,6	typical 6,2-6,4

Packaging

- 25 kg bags
- CP1 (100 cm x 120 cm) – 40 bags per pallet
- Euro-pallet (80 cm x 120 cm) – 30 bags per pallet
- Big bag (up to 1 t)
- CP1 pallet (100 cm x 120 cm)
- 1 big bag per pallet

Storage conditions

Shelf life: in 25 kg bags – 18 months, big bags – 12 months, if stored in closed bags under below mentioned storage conditions.

For maximum stability it is recommended that this product is stored 0 °C - +25 °C, relative humidity should not be higher than 65 %. Powder should be stored away from strong flavours or odours. Keep away from direct sunlight, the package should never get wet.



Confectionery



Bakery



Frozen desserts



Prepared foods



Beverages

MILK PROTEIN CONCENTRATE POWDER (MPC85)

Medium Heat / Low Heat

Milk Protein Concentrate Powder (MPC85) is made from skimmed milk using ultrafiltration, evaporation, and drying technologies. This Milk Protein Concentrate Powder contains more than 85 % protein on a dry matter basis.

Nutritional analysis

Protein in DM	Fat	Lactose	Moisture	pH
Min. 85.0 %	Max. 2.5 %	Max. 8.0 %	max. 6 % / typical 4,5-5,5 %	6,5-7,2

Packaging

- 15 kg bags

Storage conditions

Shelf life: 24 months, if stored in closed bags under below mentioned storage conditions. For maximum stability it is recommended that this product is stored 0 °C - +25 °C, relative humidity should not be higher than 65 %. Powder should be stored away from strong flavours or odours. Keep away from direct sunlight, the package should never get wet.



Dairy products



Bakery



Beverages

SKIMMED MILK POWDER (SMP)

Instant / regular / medium heat

Skimmed Milk Powder (SMP) is made using cow's milk by removing most of the fat through skimming. The milk is then concentrated by evaporation and dried using a spray drying process, resulting in a fine, low-fat powder.

Nutritional analysis

Protein (in non-fat dry matter) Not less than 34 %	Fat 1,0 %	Fiber 0 %	Carbohydrates 54,0 %	Sodium 0,360 %	Salt (equivalent: Nax2,5) 0,90 %	Ash (minerals) 7,80 %
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Packaging

- 25 kg multiply paper bags with polyethylene liner
- 1000 kg big bags

Storage conditions

Shelf life: in 25 kg bags - 24 months at temperatures up to 25°C.
in Big Bags - 12 months at temperatures up to 25°C.
Relative humidity not exceeding 75 %.



Bakery



Confectionery



Prepared foods



Beverages



Dairy products

WHOLE MILK POWDER (WMP)

Whole Milk Powder (WMP) is made using fresh cow's milk by removing water through evaporation and spray drying, while retaining its natural fat content, resulting in a rich, creamy powder.

Nutritional analysis

Protein	Fat	Fiber	Carbohydrates	Sodium	Salt (equivalent: Na _x 2,5)	Ash (minerals)
24,0 %	26,0 %	0 %	38,0 %	0,405 %	1,01 %	5,8 %

Packaging

- 25 kg multiply paper bags with polyethylene liner
- 1000 kg big bags

Storage conditions

Shelf life: in 25 kg bags – 12 months at temperatures up to 25°C.
in Big Bags – 6 months at temperatures up to 25°C.
Relative humidity not exceeding 75 %.



Bakery



Confectionery



Prepared foods



Beverages



Dairy products

INSTANT FAT FILLED MILK POWDER (IFFMP)

INSTANT FAT FILLED MILK POWDER (IFFMP) is made using skimmed milk and vegetable fat, then processed through evaporation and spray drying to produce a cost-effective, creamy instant powder. Available with various protein and fat levels. The formula can be adjusted according to requirements.

Nutritional analysis

	Protein	Fat	Fiber	Carbohydrates	Sodium	Salt (equivalent: Na _x 2,5)	Ash (minerals)
IFFMP 28/24	24,0 %	28,0 %	0 %	39,0 %	0,405 %	1,01 %	5,5 %
IFFMP 28/20	20,0 %	28,0 %	0 %	43,0 %	0,264 %	0,66 %	5,5 %

Packaging

- 25 kg multiply paper bags with polyethylene liner

Storage conditions

Shelf life: in 25 kg bags – 24 months at temperatures up to 25°C.
Relative humidity not exceeding 75 %.



Bakery



Confectionery



Prepared foods



Beverages



Dairy products



Animal Feed



Food Ingredients
& Additives

BUTTER

Butter is made from pasteurised sweet cream obtained from fresh cow's milk. Fat content - 82 %.

Nutritional analysis

Protein	Fat	Carbohydrates	Fiber	Sodium	Salt (equivalent: max 2,5)
min. 0,5 %	max. 82 %	0,8 %	0 %	0,014 %	0,04 %



Packaging

- 25 kg / 10 kg 12 months at a temperature of not up (-12)°C,
24 months at a temperature of not up (-18)°C.
- 170 g / 200 g 30 days at a temperature of not up (+6)°C,
6 months at a temperature of not up (-12)°C,
12 months at a temperature of not up (-18)°C



Bakery



Confectionery



Prepared foods



Dairy products

PASTEURIZED CREAM

Pasteurized cream is a fluid emulsion of milk fat in skimmed milk with a fat content of at least 10 % and an active acidity of at least 6.6 pH, separated from milk using the separation method. Cream is subjected to different pasteurization regimes, depending on its intended use.

Nutritional analysis

Protein	Fat	Carbohydrates	Fiber	Sodium	Salt (equivalent: max 2,5)
min. 2,4 %	38-41 %	3,1 %	0 %	0,047 %	0,12 %

Packaging

■ Transport tanks



Bakery



Confectionery



Prepared foods



Dairy products



WHEY PROTEIN CONCENTRATE POWDER FOR YOUR BRAND

Our production capacity allows us to be flexible and open to all offers, as well as to develop, adapt or tailor recipes of relevant dairy products according to the needs, tastes and specific requirements of our clients' markets. We can ensure WPC powder's premium quality by controlling every step of its production process – from procurement of the raw material, production of cheese, and whey concentration to obtaining of whey protein concentrate powder intended for consumption.

- Our premium grade WPC80 for sustainable muscle maintenance and muscle growth
- Instant powder for perfect solubility in milk or water
- Full service - from production to packaging
- Partnership in flavor creation
- Packaging solutions from 30 g samples to 15 kg bulk bags
- Long shelf life (24 months)
- Always fresh
- Special requirements available on request
- Modern laboratories for testing products



QUALITY STARTS HERE

Are you looking for a wide range of milk powders specific to your needs? At Vilvi Group we innovate whey based solutions to match any business challenge you might have whether it's optimising your existing product range or developing new ones. Working collaboratively with our customers, we listen and adapt our products based on customer's business need.



ABOUT VILVI GROUP

Lithuania has long been famous for its dairy products. With more than 30 years of experience Vilvi Group is known in export markets as VILVI and is one of the biggest dairy producers in the Nordic countries. Vilvi Group exports yellow cheese, mozzarella and dairy ingredients to more than 80 markets around the world.

Vilvi Group has made greenfield investment to build one of the most modern and innovative spray drying plant in Northern Europe. In cooperation with local farmers and being in control of every process we can ensure that our milk powders are produced from fresh pasteurized milk and offer the highest quality and functionality for our customers.



7

factories



80

export markets



~ 1500 T

purchased
milk / day



~ 160 000 T

produced
products / year



~ 4000 T

produced
cheese / month



~ 3500 T

produced
powders / month



~ 1000 T

produced
butter / month



Certificates:



Ethical and social compliance
approved by SEDEX Members
Ethical Trade Audit (SMETA)



VILVI GROUP
Sales department
export@vilvi.eu
www.vilvigroup.eu