



**PARTO OMID**  
Commercial Group



## Introduction

Whey, cheese, whey and cheese powder are the most important dairy products that have many properties for human health.

Whey is obtained by boiling yogurt drink and straining and drying its water. With its small volume, it is a valuable food that contains all the properties of milk. Traditional curd (Kashk) can contain substances harmful to human health because it is not produced in a completely hygienic and sterilized environment. Therefore, the use of industrial curds produced in a hygienic environment is recommended.

Cheese is also an important type of dairy that is acidified by culturing bacteria and by adding an enzyme, the cheese liquid is closed and whey is obtained.



The share of cheese exports (with tariff code 0406) in world markets is more than 31.5 billion dollars and more than 20 million tons of cheese are produced annually worldwide, but the potential and needs of global markets exceed these numbers and there is a great opportunity for trade in this sphere.

Whey is one of the by-products of milk, which is obtained by separating water from milk by adding acid, heating or coagulating whey; for every 10 kg of milk, 1 kg of cheese and 9 kg of whey are obtained. The protein in this material is one of the best proteins in nature, which has a higher value than casein and even egg protein.

Of course, dairy products and their products are not available all the time and in every place. One way to use dairy products is to dry and use the powder of these products. Cheese powder has a longer shelf life, saves transportation, does not require refrigeration, and is available anytime, anywhere.

The Middle East region, especially Iran, due to its favorable environmental conditions for the breeding of lactating animals and having the necessary industries and infrastructure for processing dairy products, is considered as a hub for dairy exports to various countries.

On the other hand, the Middle East region provides a very good geographical location for sending goods, and by accessing a variety of land, air, rail and sea routes, traders in this region can deliver their desired goods to their customers in the shortest possible time. With the advancement of technology and the expansion of cyberspace, buying and ordering products through the site has become an important factor in expanding the business and saves a lot of customers' time.

Dairy products of the region are exported to many countries, including Germany, UAE, Australia, Afghanistan, Russia, Canada, Lebanon, etc.

## About Us

Parto Omid Company has started its activity in international markets with the aim of expanding the export of dairy products such as curd, cheese, whey and cheese powder.

This company tries to meet the needs of major domestic and foreign buyers in the fields of curd, cheese, whey and cheese powder and by offering the highest quality and diverse products using the best raw materials, to deliver its products to people around the world.

The company has always sought customer satisfaction and has tried to achieve complete satisfaction by providing accurate information about its products and quick delivery.



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## Vision

**Parto Omid Company will be a modern, reputable and unique company that will deliver its products to domestic and foreign customers with the highest possible quality.**

**It will work hard to satisfy all customers, and by producing and exporting the highest quality dairy products in the Middle East, it will establish its position as the largest and most reputable brand active in this field.**





## Targets

Parto Mofid Company strives for customer satisfaction and meets their needs in the best possible way and with the highest quality products; In this regard, the goals and missions of this company are defined as follows:

- 1- Production of curds, cheese, whey and cheese powder using the best and freshest milk and raw materials available
- 2 - Use of state-of-the-art equipment in the field of dairy production
- 3- Utilizing modern methods of selling and offering products to international markets and creating new and innovative markets for exporting products.
- 4- Production of dairy products in hygienic conditions and achieving sterilized, pasteurized and healthy products
- 5 - Increasing the quality of products by optimizing the equipment used



**6- Increasing the quantity of products to supply large international orders**

**7- Supplying quality products with competitive prices in the market**

**8- Performing various tests to control the quality and health of the product**

**9- Applying modern marketing and packaging principles for all products and using modern cooling equipment to maintain product quality and health in the transportation process**

**10 - Obtaining approvals from different countries for the export of dairy products**

## Message from the CEO

Dairy products such as curd, cheese, whey and cheese powder have always been widely used by people around the world. This company strives to use modern methods and equipment to make its products with higher quality and to deliver completely hygienic products to customers. Dairy products in this company are made with natural products and no additives such as starch, excessive salt, flour and harmful preservatives are added to the products.

While meeting domestic needs, the group tries to export its quality products to different countries by branding and introducing products comprehensively and completely to foreign traders in order to improve the position of this industry and give a very pleasant taste of its products to the people of different countries.



## Working conditions

- 1 - Ordering products through the company site or contacting sales experts
- 2 - Sending product catalogs through social networks
- 3- Sending cargo to international customers in the fastest possible time

**4 - Ordering in different volumes and with desired packaging**

**5 - Payment of costs taking into account the win-win conditions for international customers and sellers**

## Services

- 1- Providing comprehensive information about products on the company site, including benefits, disadvantages and use cases.
- 2 - Ordering products through the company site or contacting sales experts
- 3- Ensuring the health and quality of products and insuring the quality of products in the transportation process



**4 - Guaranteeing the best price among other manufacturers**

**5 - Variety of product packaging with customers' tastes**

**6- Obtaining approvals and health certificates of the destination country for the export of dairy products**

## Company products

Curd (Kashk) market is a diverse market and many products in different flavors are produced and offered in this field, which can be classified into the following categories:

- Types of liquid curds
- Types of dried curds in various colors and flavors
- Soft curds
- Flavored curds
- And....

Black curd (Kashk) is one of the most important products in the field of curd, which has many fans and is one of the most important export items of this company.

**Cheese:** The export cheese of this company is produced with the best raw materials. This product does not have any preservatives or additional materials and is produced and supplied through an industrial process without the intervention of hands, with the help of modern equipment.

**Whey:** One of the by-products of milk that is obtained by separating water from milk by adding acid, heating or coagulating whey. Types of whey include:

- Colored and white whey
- White whey with sour taste
- White whey with a sweet taste



**Whey powder:** There are different types of whey powder, which are divided into different categories depending on the differences caused by the processing methods and its ingredients:

- Cheese powder concentrate
- Isolated cheese powder
- Hydrolyzed cheese powder
- Sweet cheese powder
- Demineralized whey powder
- Permit whey (modified or deproteinized whey)
- Coagulated whey powder

All products produced in this company are produced from the best raw materials in completely hygienic and pasteurized conditions, and after several tests to measure the quality and health of the products, they are offered in international hygienic and suitable packages to international markets.



## Product delivery

Depending on the destination of the products, their transfer is done in several ways and even dear customers can share their preferred transfer route with experts so that if possible, the transfer and export of goods can be done in the same desired way. A variety of land, sea and air routes are available to ship this product.

Dairy products are sensitive and healthy products; therefore, it must be issued in a completely hygienic manner and in compliance with all protocols so that they do not suffer from corruption. It should be noted that all health and product requirements are met by Parto Omid Company.

## Methods of paying for products

Parto Omid Company has several foreign currency accounts in different parts of the world; for this reason, our proposed payment method is foreign currency and cash payments.

You can also discuss your desired payment method with our experts so that, if possible, you will be notified of the result and the payment will be made in the same way.



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