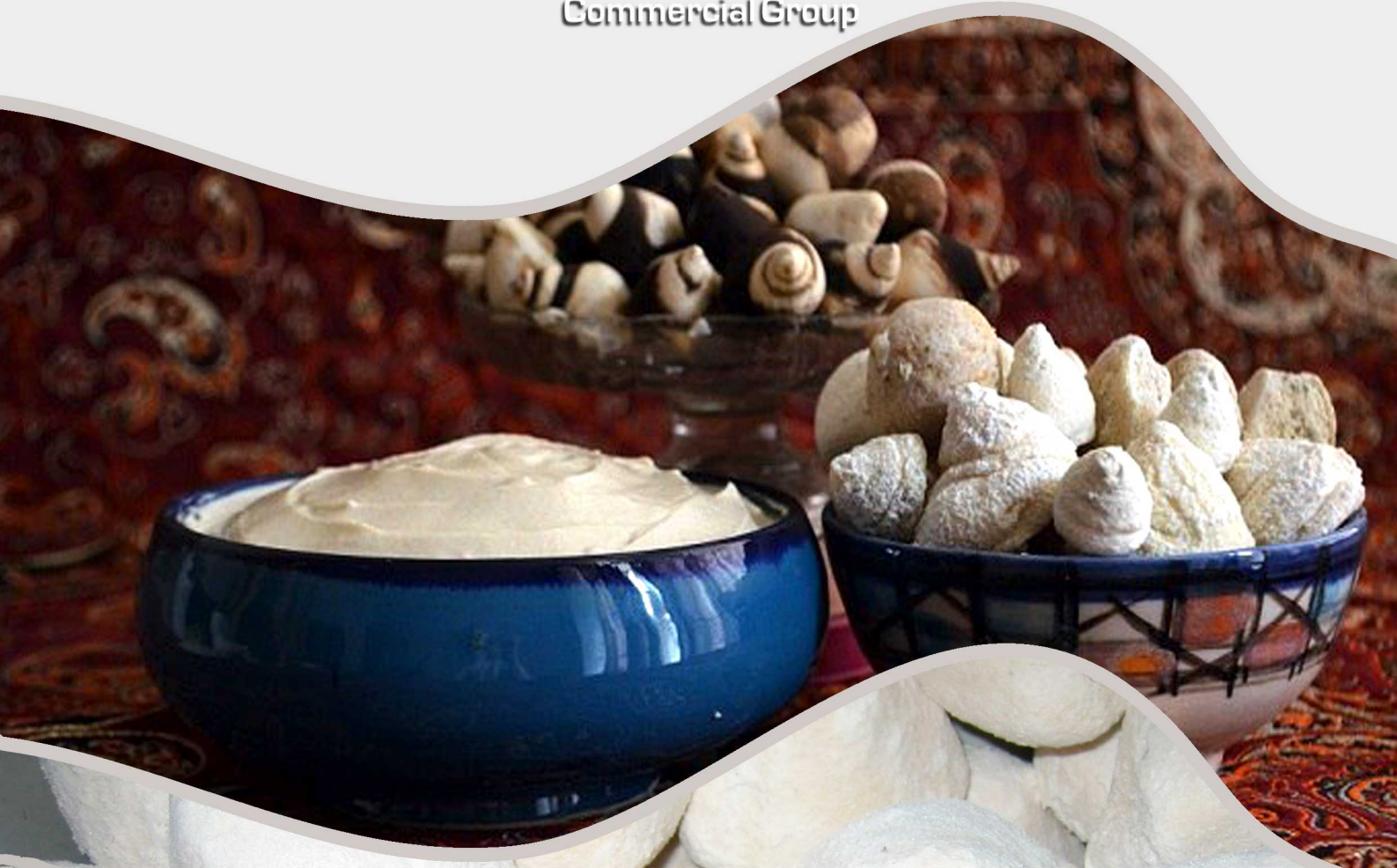




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Production and Sale of Kashk



Curd (Kashk), cheese, whey and whey powder are the most important dairy products that have many properties for human health.

Curd (Kashk) : It is obtained by boiling, straining and drying yogurt drink. With its small volume, it is a valuable food that contains all the properties of milk. Curd (Kashk) contains calcium, fat, salt, protein and Niacin vitamin (B3). The amount of energy produced with 100 grams of curd (Kashk) is about 105 to 120 calories, which can be included in the daily diet as one of the sources of energy needed by the body.





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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 curd (Kashk) produced in a hygienic environment is recommended. Curd (Kashk) has very diverse and abundant use cases, from flavoring and decorating a variety of Iranian dishes to consuming it as a delicious and nutritious snack similar to dessert.

This food has incredible properties, the most important of which we will discuss :

- Helps digest food
- Impacts on weight loss
- Stimulates appetite
- Suitable substitute for milk (for those who are unable to consume milk)
- Strengthens bones (due to the high resistance of calcium and phosphorus, both of which are bone strengthening elements)
- Cardiovascular health (curd (Kashk) is very effective in lowering bad cholesterol)
- Strengthens the immune system (curd (Kashk) is one of the best probiotic foods that contains live micro-organisms)
- Improves hair health (lactic acid in curd (Kashk) provides the nutrients and minerals needed by the skin, which reduces dandruff)
- Ensures brain health (reducing stress and anxiety)
- Healthy and glowing skin (nutrients like zinc and vitamin E that are very good for the skin)
- And ...





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 curd
- 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.

Black curd (Kashk) is a black or brown and sometimes white and yellow dairy product that has a sour taste. This dairy product is also made from yogurt or yogurt drink. In Iran, Chaharmahal and Bakhtiari province, with its center in Shahrekord, is one of the most important and main producers of black curd; The quality and quantity of production of this product is such that black curd (Kashk) is one of the important specialties of this region.

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Cheese : Cheese is an important type of dairy product that is acidified by culturing bacteria and by adding an enzyme, the cheese liquid becomes dense and whey is obtained. In terms of nutritional value, cheese is one of the best and most useful foods and prevents many diseases and injuries such as osteoporosis.

Whey : One of the milk by-products 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. This water is a yellowish-green liquid that contains protein, lactose, minerals in milk and contains all 9 essential amino acids for the body. The protein in this material is one of the best proteins in nature, which has a higher value than casein and even egg protein. Whey lactose is low and is very good for people who cannot digest lactose.



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Whey has many health benefits :

- Decreased appetite and weight loss
- Supplement to the treatment of constipation
- Decreased blood sugar (increased insulin secretion)
- Help with strenuous physical activity and bodybuilding
- A very useful drug supplement for the elderly

Raw whey is received and stored in the initial reservoirs after performing the relevant tests and quality emphasis based on the pH standard. These products comply with the licenses issued by the Ministry of Health and standard organizations and are classified according to the needs of the consumer in different ranges of pH and color.





There are many types of whey and it can be offered with different features :

- Colored and white whey : with a pH of about 5.5 - 8.4, it is mainly used in bulk grain industries.
- White whey with sour taste : It is used in curd (Kashk) and black curd (Kashk) industries.
- Sweet white flavored whey : High pH is used in the cake, muffin, chocolate, ice cream biscuit and dessert industries as a substitute for some powdered milk.





Whey powder : One of the ways to use dairy products is drying and using the powder of these products. Whey powder has a longer shelf life, saves shipping costs, does not require refrigeration, and is available anytime, anywhere.

Important properties of whey powder :

- General body detoxification
- Reduce the feeling of fatigue
- Treatment of fatty liver
- Treatment of digestive problems

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 :

Whey Powder Concentrate: When whey liquid is collected, several processing steps are performed to increase its protein content. Once sufficient protein concentration has been obtained, the liquid can be dried to form whey powder concentrate, which protein forms up to 80% of its weight. The remaining 20% contains moisture, carbohydrates and fats.

Isolated whey powder : If the processing steps are used to reduce fat and carbohydrates, an isolated powder containing 90% or more of the body weight of protein is produced. In addition to being low in carbohydrates, this type of powder has less lactose. Isolated powder is usually more expensive than concentrate.

Hydrolyzed whey powder : This type of powder contains 90 to 95% by weight of protein. The rate of absorption of this protein is higher than the previous two types and can increase the body's insulin level quickly.

Sweet whey powder : sweet whey here is the sweet whey that is taken directly from the cheese making machine at a temperature of 32 to 38 degrees Celsius. Sweet whey powder is used in bakeries, ice cream mixes, syrups, breakfasts, soft drinks, etc.

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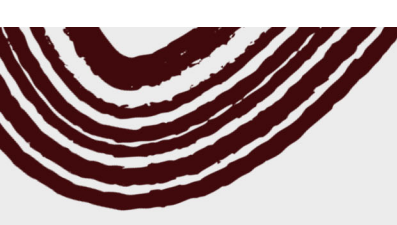


Demineralized whey powder : Demineralized whey powder contains high lactose, water-soluble proteins, vitamins, enzymes and organic acids. Demineralization in addition to improving the nutritional properties of whey and reducing its salinity, makes whey more soluble. Due to its high protein content, demineralized whey powder is a good substitute for milk powder in bulk products such as cereals, cakes, biscuits and meat products.

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Permit Whey Protein Powder (Modified or Deproteinized Whey) : Obtained as a by-product during the whey protein concentrate production process. High solubility, pleasant flavor and high economic efficiency, has made this material very popular among manufacturers in various food industries and its demand rate has increased significantly. It contains at least 76% lactose, 8% ash and between 2 and 7% protein. The high percentage of lactose content in this substance has caused it to be consumed directly as a substitute for lactose. This compound can be used as a raw material in various industries such as chocolate, confectionery, sauces, instant soups powdered beverages, spices, snacks and bakery.



Coagulated whey powder: This type of powder has a sour and hearty taste and in many cheese-flavored snacks, the same product is used to create flavor. Coagulation powder contains relatively high lactose, 30 to 35% protein and abundant minerals (phosphorus calcium, zinc, iron, and copper). The main use of this powder is to enrich food and it is also used in the preparation of handmade supplements.

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 domestic and foreign markets in completely hygienic and suitable packages.

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Packaging :

The perishable nature of dairy products makes the shelf life and nutritional value of products a major challenge. Packaging also acts as a powerful marketing tool and while attracting consumers, it shows the internal content by providing key and attractive images. Accordingly the type of packaging for dairy products is important because of its impact on quality, safety marketing and cost.

The curds are packaged in secure plastic bags of the desired size and weight and are placed in the refrigerator to ensure the health of the product.

Cheese and whey are usually placed in the first package (for retail) and then in the second package. Primary packaging includes thermoplastic polymer sheets, cardboard, cardboard with plastic, cardboard with aluminum foil and wax. The number of these layers and their thickness can vary. Layers are also designed to prevent the infiltration of oxygen, such as EVOH, nylon, or sometimes PVDC. Edible films and coatings are now used in cheese packaging to control moisture, gas, micro-organisms, and lipid migration. These coatings are in the form of thin films that can have antioxidant and antimicrobial properties and can be used with the product. Galactomannan and chitosan are examples of oral polysaccharides used in fresh cheese packaging.

Whey powder is also packaged in 10, 15 and 20 kg bags.



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