

Producing Stabilizer and Emulsifier for dairy industry manufactures in the Middle east

- Over than 20 years of experiences
- Producing dairy Industry manufactures' stabilizer and emulsifiers
- Having special national and international expertise in two decades' activity
- Utilizing the latest updated technologies
- Belitsa expertise can also provide and offer the necessary consultation services and technical support
- Use a brand new and entirely different stabilizer's formula in high quality dairy productions

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# Stability, Quality by Belitsa

### Food stabilizers and emulsifiers

maintaining food structure and through reactions, they increase the quality value of dairy products and can eliminate defects in raw materials such as milk, cream and other dairy products. To gain this important goal, Belista stabilizer is optimized and formulated with great accuracy and sensitivity in the most specialized laboratories, so that in any temperature condition without any damage and according to the type of packaging and shipping conditions, it ensures the maximum safety and quality expected by factories and consumers.

### **BELITSA TRADING**

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### Stabilizers and Emulsifiers

are food additive which helps to preserve its structure and texture and increase the qualitative value in productions







#### **Belitsa Productions**

- Sterile cream with animal fat stabilizer
- Sterile cream for export purposes stabilizer
- All kinds yogurt stabilizer
- Cream cheese stabilizer
- Ice cream stabilizer
- Flavoured Milk stabilizer
- Doogh Stabilizer



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# Belitsa first-mover advantage



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## Belitsa Packaging

The packaging of the company's products is a three-layer composite such as food grade polyethylene and polypropylene coating by Belitsa's brand, and finally an outer polyethylene layer to prevent moisture penetration

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## **Belitsa Products Introduction**



# Cream Stabilizer

- Cohesive and natural texture in production
- The lowest consuming dose and reducing productions' costs
- Long lasting 6 to 9 months
- Avoiding the surface of the product from watering and two phases in a long time





#### Cream Cheese Stabilizer

- Being creamy and transformative
- Prevent watering and being infirm
- Long lasting durability

#### Ice cream Stabilizer

- Creamish and pleasant mouth feel
- Melting point control
- Improving fat crystallization





### Yogurt Stabilizer

- Remaining normal texture
- Long term consistency
- Avoid making water in shipping shocks

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Stability, Quality by Belica



Over scientific, professional and field experiences of Belitsa, Strategic expanding in dairy industry manufactures are:

- It provides the necessary specialized support by dispatching technical and executive teams in sterilized UHT
- Producing basic Materials for dairy Industry manufactures
- Co- operating in developing formula in dairy industries
- A new brand formulation by high quality in products
- Specialized support by dispatching technical and executive teams
- Training theoretical and practical producer in place or on- line
- Dispatching invaluable supports and consultations through its professional expertise