



DAIRY



Creating Values.

Blends. Solutions.

Partnership.



Expertise for your benefit



Customised solutions for dairy products

SATRO is one of the leading developers and producers of functional blend solutions for the dairy industry. We offer a complete range of tailor-made, convenient and cost-efficient blended ingredients for all kinds of dairy applications.

75+ years of dairy experience

Over the decades, SATRO has collected in-depth knowledge of raw materials and how to blend individual ingredients in the right combination to achieve the best functional results in dairy products.

Our commitment for your success

Functional blends

... are ready-to-use all-in-one ingredient systems:

They already include stabilising systems, cocoa/chocolate powder, flavourings, colourings, sweetening management, functional ingredients and provide protein enrichment.

Solutions

... are our daily business:

We support you throughout your food development process and create new recipes or optimise existing formulations in accordance with your specific requirements.

Partnership

... is the basis of quality:

We are your partner in the competitive dairy market and offer comprehensive services, from consultancy, product development, blending, quality assurance and individual packaging to storage and logistics.



The advantages of functional blends



customised

Individual production processes demand customised solutions.

We take the time to find out your wishes, define your specific requirements and support you to develop new products or to enhance existing recipes.



convenient

Convenient blends simplify processes.

We develop standardised functional blends with uniformly high quality and high functionality. Thanks to our outstanding quality assurance system, all SATRO products guarantee reliable results in your process and products.



cost-effective

Cost-effectiveness is a key factor for maintaining the competitive edge.

We offer cost optimisation in your process while using functional blends. Our economical complete ingredient solutions mean you profit from reduced procurement and production costs, simplified processes and improved quality by managing and handling only one ingredient – a functional blend made by SATRO.

Exceeding expectations is our mission



One of SATRO's core competencies is supplying concepts, solutions and comprehensive services for your business.

Read on to find out about our key brands.

TROLAMIX® – for milk mix drinks

LACMIRAL® – for desserts

ACILAC® – for fermented dairy products

TROLAC® – for cream cheese products

TROLI® – for ice cream and frozen yoghurt

Functional blends

Milk mix drinks



TROLAMIX®

Desserts



LACMIRAL®

Fermented dairy products



ACILAC®

Cream cheese products



TROLAC®

Ice cream



TROLI®

Application

- Dairy-based milk mix drinks
 - Cocoa
 - Chocolate
- Flavoured milk mix drinks
 - Vanilla
 - Banana
 - Strawberry
 - Iced Coffee
 - Latte Macchiato
 - Cappuccino

- Pudding/Blancmange
- Creme/Custard/Vla
- Semolina pudding
- Rice pudding
- Mousse
- Jelly
- Grits
- Dessert sauce
- Panna Cotta/Flan
- Crème Brûlée
- Crème Caramel
- Regional specialities

- Spoonable yoghurt
- Drinking yoghurt
- Curd cheese
- Sour cream
- Crème fraîche
- Mascarpone

- Cream cheese
- Cream cheese products
- Spreads
- Direct quark
- Quark dessert
- Processed cheese

- Artisan ice cream
- Soft ice cream
- Tub ice cream

Process

- Pasteurisation
- UHT
- Sterile

- Cold filling
- Hot filling
- Individual processes

- Fermentation process
- Heating process
- Filling technology
- Individual processes

- Heating process
- Filling technology
- Individual processes

- Artisan ice cream production
- Soft ice cream machines
- Industrial production

Ingredient system

- Stabilising system
- Cocoa/chocolate powder
- Flavourings
- Colourings
- Sweetening management
- Vitamins
- Prebiotics
- Fibres
- Bioactive substances

- Stabilising system
- Cocoa powder
- Flavourings
- Colourings
- Sweetening management
- Vitamins
- Prebiotics
- Fibres
- Bioactive substances

- Natural and highly functional milk proteins
- Combination of milk proteins with hydrocolloids/starches

- Natural and highly functional milk proteins
- Combination of milk proteins with hydrocolloids/starches

- Stabilising system based on hydrocolloids/emulsifiers
- Cocoa powder
- Flavourings
- Colourings
- Sweetening management
- Vitamins
- Prebiotics
- Fibres
- Bioactive substances

Clean label

- Free from azo dyes

- Free from modified starch
- Free from gelatin
- Free from trans-fats
- Free from non-hydrogenated fats
- Free from azo dyes

- Free from preservatives
- Free from modified starches
- Free from E-numbers

- Free from preservatives
- Free from modified starches
- Free from E-numbers

- Free from lactose

Benefits

- Perfect stabilisation
- Best emulsification
- Colloid protection
- Syneresis prevention

- Highly functional texturiser
- Perfect stabilisation during shelf life
- Taste improvement
- Weight management

- Excellent serum binding
- Viscosity increase
- Protein enrichment
- Fat replacement
- Dry mass enrichment
- Suitable for heat-treated products

- Excellent serum binding
- Viscosity increase
- Protein enrichment
- Fat replacement
- Dry mass enrichment

- Perfect viscosity
- Best whipping properties
- Creamy and smooth mouth-feel
- Temperature tolerance

Competence under one roof



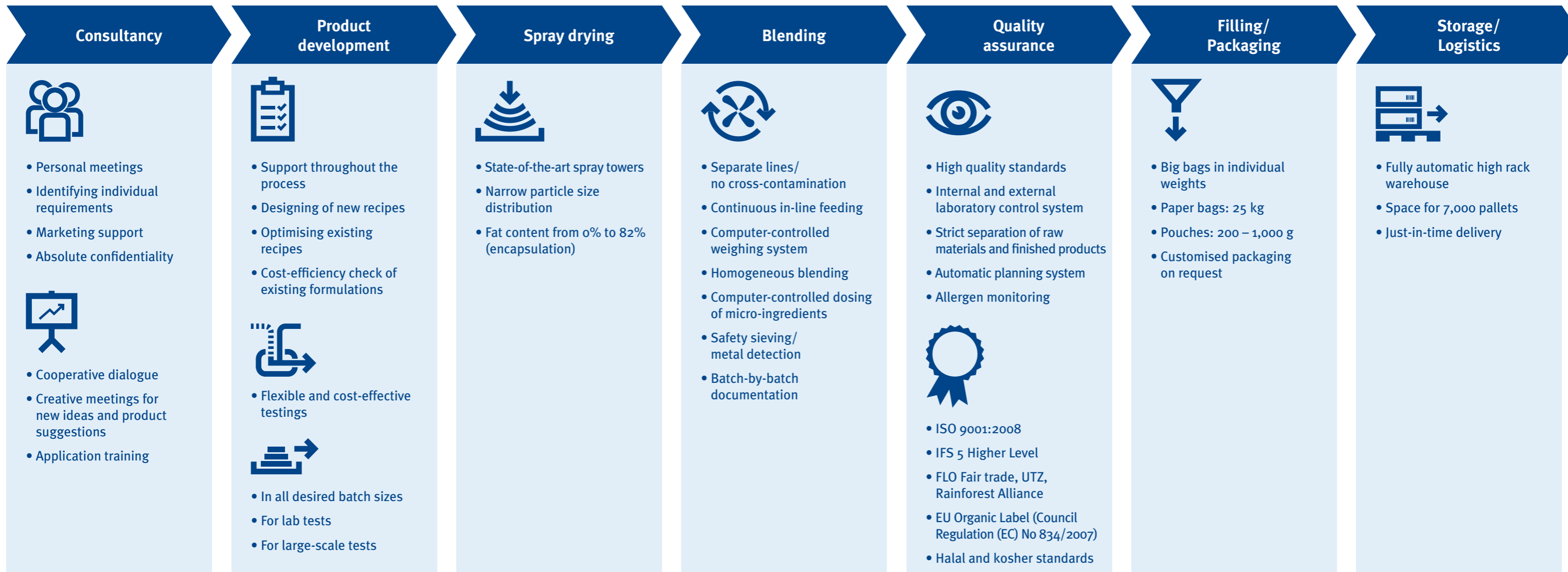
Profit from SATRO's extensive expertise in functional blend solutions

- ✓ Time-saving product development
- ✓ Less management by using only one ingredient
- ✓ Fewer incoming good controls
- ✓ Reliable and standardised high quality
- ✓ Simplified handling within processes
- ✓ Individual packaging weights minimise errors and costs within processes
- ✓ Reduced storage costs due to just-in-time delivery

Full service – on a modular basis or as a complete package

With its expertise, SATRO offers everything you need to successfully develop and manufacture dairy products under one roof. Our full-service system is available either as a complete package or as

individual modules. We always respond flexibly and competently to your specific requirements. It is our mission to offer you perfectly tailored solutions in addition to the very best advice.



- Cooperative dialogue
- Creative meetings for new ideas and product suggestions
- Application training



- Flexible and cost-effective testings



- In all desired batch sizes
- For lab tests
- For large-scale tests



- State-of-the-art spray towers
- Narrow particle size distribution
- Fat content from 0% to 82% (encapsulation)



- Separate lines/ no cross-contamination
- Continuous in-line feeding
- Computer-controlled weighing system
- Homogeneous blending
- Computer-controlled dosing of micro-ingredients
- Safety sieving/ metal detection
- Batch-by-batch documentation



- High quality standards
- Internal and external laboratory control system
- Strict separation of raw materials and finished products
- Automatic planning system
- Allergen monitoring



- ISO 9001:2008
- IFS 5 Higher Level
- FLO Fair trade, UTZ, Rainforest Alliance
- EU Organic Label (Council Regulation (EC) No 834/2007)
- Halal and kosher standards



- Big bags in individual weights
- Paper bags: 25 kg
- Pouches: 200 – 1,000 g
- Customised packaging on request



- Fully automatic high rack warehouse
- Space for 7,000 pallets
- Just-in-time delivery



DAIRY

V. 2

Please contact us for specific information on which is best suited to your specific dairy application.

Functional blends made by SATRO.



Creating Values.

SATRO GmbH
Wiedenbrücker Str. 80
59555 Lippstadt
Germany
t +49 (0) 29 41 662 0
f +49 (0) 29 41 662 152
e info@satro.de
www.satro.de