



the spirit of milk...



ABOUT US



1982

Founded in 1982.

1990

We increased our product range as Feta Cheese, Kashkaval Cheese, Tulum Cheese and Cream Cheese.

1995

Became a national brand with our quality.

2000

We moved industrial zone of Aksaray, it has covered area of 10000 square meters, 40000 square meters, has the open space.

2005

We had announced a year of research and development.

2010

We have started to produce whey powder & milk powder.

2015

We will always be trying to offer the best for our customers with our professional team and technological investments.

PRODUCTION



HOW MILK GETS FROM THE COW TO THE UĞURAY FACILITY

Samples of milk are taken from tankers to be tested for antibiotics and temperature before the milk enters the factory processing area. Farm milk samples are tested for milkfat and protein. If milk does not meet quality standards it is rejected. Whole milk, once approved for use, is pumped into storage silos where it undergoes pasteurization, evaporation and further processing.

PRODUCT PROCESSING

After the evaporation; condensed milk has been standardized, its next stop is the drying tower to make powder. Our operators can carefully control the moisture level of the finished product " Uğuray Milk Powder & Uğuray Whey Powder "

UGURAY MILK POWDER & UĞURAY WHEY POWDER

The last step in the process is to package it and send it to our clients. Our packaging is 25kgs Craft Bag (three/four-ply paper bags with polythelene lining).

WP-01 %50 DEMINERALIZED WHEY POWDER



Demineralized Whey Powder is produced using similar equipment to that used to produce milk powder. Whey Powder is produced by evaporation, crystallization and spray drying of liquid cheese whey.

Application: Used by food manufacturing companies as raw material for production and ingredient and dairy products, bakery products, pasta sauces, chocolate, confectionery, ice cream.

Available: Demineralized Whey Powder %40/%50

CHEMICAL PARAMETERS

Protein (%)	≥ 7,0
Fat (%)	≤ 1,5
Ash (%)	≤ 5,5
pH	6,0-6,6
Salt (%)	≤ 2,8
Moisture (%)	≤ 4,0

MICROBIOLOGICAL PARAMETERS

Total Plate Count /g	≤20 000
Antibiotics	absent
Salmonella /25 g	absent
Coliforms /0,1g	absent
E- Coli /0,1 g	absent

Packing: Multi-ply paper bags with heat-sealed inner liner, weight of each bag is 25kgs.

Storage: must be store in cool, clean and dry ventilated rooms at temperature $18\pm 2^{\circ}\text{C}$ at relative humidity below 65%, product has a 2 years life in the original packaging.

Shelf life: 24 months under optimal storage conditions.

Allergen: Milk protein - lactose.

GMO statement: Does not contain genetically modified Organisms(GMO).

For Human Consumption.

DAIRY POWDER PRODUCTS

WP-02 %70 DEMINERALIZED WHEY POWDER

Demineralized Whey Powder is produced using similar equipment to that used to produce milk powder. Whey Powder is produced by evaporation, crystallization and spray drying of liquid cheese whey.

Application: Used by food manufacturing companies as raw material for production and ingredient and dairy products, bakery products, pasta sauces, chocolate, confectionery, ice cream.

Available: Demineralized Whey Powder protein min%7,0 or protein min%11,0*

CHEMICAL PARAMETERS

Protein (%)	≥ 7,0 or 11,0*
Fat (%)	≤ 1,5
Ash (%)	≤ 5,5
pH	6,0-6,6
Salt (%)	≤ 2,2
Moisture (%)	≤ 4,0

MICROBIOLOGICAL PARAMETERS

Total Plate Count /g	≤20 000
Antibiotics	absent
Salmonella /25 g	absent
Coliforms /0,1g	absent
E- Coli /0,1 g	absent

Packing: Multi-ply paper bags with heat-sealed inner liner, weight of each bag is 25kgs.

Storage: must be store in cool, clean and dry ventilated rooms at temperature $18\pm 2^{\circ}\text{C}$ at relative humidity below 65%, product has a 2 years life in the original packaging.

Shelf life: 24 months under optimal storage conditions.

Allergen: Milk protein - lactose.

GMO statement: Does not contain genetically modified Organisms(GMO).

For Human Consumption.



WP-04 %90 DEMINERALIZED WHEY POWDER



Demineralized Whey Powder is produced using similar equipment to that used to produce milk powder. Whey Powder is produced by evaporation, crystallization and spray drying of liquid cheese whey.

Application: Used by food manufacturing companies as raw material for production and ingredient and dairy products, bakery products, pasta sauces, chocolate, confectionery, ice cream.

Available: Demineralized Whey Powder protein min%7,0 or protein min%11,0*

CHEMICAL PARAMETERS

Protein (%)	≥ 7,0 or 11,0*
Fat (%)	≤ 1,5
Ash (%)	≤ 5,5
pH	6,0-6,6
Salt (%)	≤ 1,9
Moisture (%)	≤ 4,0

MICROBIOLOGICAL PARAMETERS

Total Plate Count /g	≤20 000
Antibiotics	absent
Salmonella /25 g	absent
Coliforms /0,1g	absent
E- Coli /0,1 g	absent

Packing: Multi-ply paper bags with heat-sealed inner liner, weight of each bag is 25kgs.

Storage: must be store in cool, clean and dry ventilated rooms at temperature $18\pm 2^{\circ}\text{C}$ at relative humidity below 65%, product has a 2 years life in the original packaging.

Shelf life: 24 months under optimal storage conditions.

Allergen: Milk protein - lactose.

GMO statement: Does not contain genetically modified Organisms(GMO).

For Human Consumption.



DAIRY POWDER PRODUCTS

WP-05 DEMINERALIZED WHEY POWDER

Demineralized Whey Powder is produced using similar equipment to that used to produce milk powder. Whey Powder is produced by evaporation, crystallization and spray drying of liquid cheese whey.

Application: Used by food manufacturing companies as raw material for production and ingredient and dairy products, bakery products, pasta sauces, chocolate, confectionery, ice cream.

Available: Demineralized Whey Powder %40/%50/%70

CHEMICAL PARAMETERS

Protein (%)	≥ 7,0
Fat (%)	≤ 1,5
Ash (%)	≤ 5,5
pH	6,0-6,6
Salt (%)	≤ 2,2
Moisture (%)	≤ 4,0

MICROBIOLOGICAL PARAMETERS

Total Plate Count /g	≤20 000
Antibiotics	absent
Salmonella /25 g	absent
Coliforms /0,1g	absent
E- Coli /0,1 g	absent

Packing: Multi-ply paper bags with heat-sealed inner liner, weight of each bag is 25kgs.

Storage: must be store in cool, clean and dry ventilated rooms at temperature $18\pm 2^{\circ}\text{C}$ at relative humidity below 65%, product has a 2 years life in the original packaging.

Shelf life: 24 months under optimal storage conditions.

Allergen: Milk protein - lactose.

GMO statement: Does not contain genetically modified Organisms(GMO).

For Human Consumption.



DAIRY POWDER PRODUCTS

MP-01 SKIMMED MILK POWDER



Milk powder, milk is obtained in the process of drying of pasteurized skimmed milk or full fat milk. First of all, it's being condensed and then drying in spray drying tower and powdered. With white to yellowish color and typical milky taste of our milk powder ready to use such a applications; confectionery, chocolate, bakery, ice cream, cheese-yogurt and frozen foods sectors.

Skimmed milk powder and whole milk powder productions are available for our customers. Application: Used by food manufacturing companies as raw material for production and ingredient and dairy products, bakery products, pasta sauces, chocolate, confectionery, ice cream.

Whey Protein Nitrogen Index (WPNI) - Medium-Heat (MH) = Between 1.50 - 5.99 mg/gm

CHEMICAL PARAMETERS

Flavour and Taste	Pleasant and Clean
Colour	White to slightly Creamy
Protein (%)	≥ 35.0-37.0
Protein (%) (Fat- free dry matter)	35,0-37,0
Fat (%)	≤ 1,25
Ash (%)	≤ 8.2-8.6
pH	6.5 – 6.8
Moisture (%)	≤ 3.0-4.0

MICROBIOLOGICAL PARAMETERS

Total Plate Count /g	≤20 000
Antibiotics	absent
Salmonella /25 g	absent
Coliforms /0,1g	absent
E- Coli /0,1 g	absent

Packing: Multi-ply paper bags with heat-sealed inner liner, weight of each bag is 25kgs.

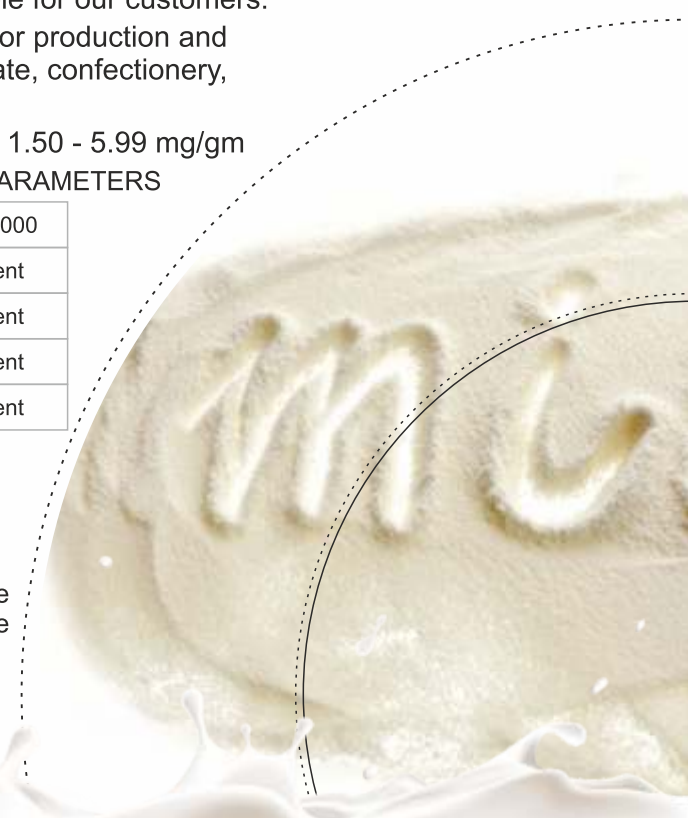
Storage: must be store in cool, clean and dry ventilated rooms at temperature 18±2°C at relative humidity below 65%, product has a 2 years life in the original packaging.

Shelf life: 24 months under optimal storage conditions.

Allergen: Milk protein - lactose.

GMO statement: Does not contain genetically modified Organisms(GMO).

For Human Consumption.



DAIRY POWDER PRODUCTS



MP-02 FULL CREAM MILK POWDER

Milk powder, milk is obtained in the process of drying of pasteurized skimmed milk or full fat milk. First of all, it's being condensed and then drying in spray drying tower and powdered. With white to yellowish color and typical milky taste of our milk powder ready to use such a applications; confectionery, chocolate, bakery, ice cream, cheese-yogurt and frozen foods sectors.

Skimmed milk powder and whole milk powder productions are available for our customers. The milk fat content must be no less than 26 percent.

Application: Used by food manufacturing companies as raw material for production and ingredient and dairy products - especially yogurt products, bakery products, pasta sauces, chocolate, confectionery, ice cream.

CHEMICAL PARAMETERS

Flavour and Taste	Pleasant and Clean
Colour	White to slightly Creamy
Protein (%)	26,0 - 27.0
Protein (%) (Fat- free dry matter)	35,0-37,0
Fat (%)	26,0 (min)
Ash (%)	5.5 - 6.5
Moisture (%)	2.0 - 4.5

MICROBIOLOGICAL PARAMETERS

Total Plate Count /g	≤20 000
Antibiotics	absent
Salmonella /25 g	absent
Coliforms /0,1g	absent
E- Coli /0,1 g	absent

Packing: Multi-ply paper bags with heat-sealed inner liner, weight of each bag is 25kgs.

Storage: must be store in cool, clean and dry ventilated rooms at temperature 18±2°C at relative humidity below 65%, product has a 2 years life in the original packaging.

Shelf life: 24 months under optimal storage conditions.

Allergen: Milk protein - lactose.

GMO statement: Does not contain genetically modified Organisms(GMO).

For Human Consumption.



WHITE CHEESE

White cheese is produced from pasteurised milk according to traditional methods. The manufacturing of white cheese is one of the main parts of our production range. We produce white cheese from pasteurised cow milk. This determines the specific microbiological and chemical processes occurring in them. They sort a kind of traditional salty flavor, typical for the milk type they are produced from, without any side taste. The consistency is uniform, dense and delicate. The color of the cheese is white.

It can be served as a cheese platter or used in salads, appetizers, pizzas and pasta.

Country of origin: Turkey, Syria, Middle East and Balkans

Region: Anatolia - Eastern Europe

Type: Fresh soft cheese / white



DAIRY POWDER PRODUCTS

KASHKAVAL CHEESE

One of the important cheese name is kashkaval cheese. Currently, we produce it from cow milk. It is a semi-hard, yellow cheese . The production of kashkaval has been reached through the fractional improvement of the technology for many centuries. According to the technology the kashkaval is turned sour and subsequent scalded with hot water and salted. This technology has been preserved from age-old times, because parboiling and salting keep the kashkaval continuously edible.

It can be served as a cheese platter or used in salads, appetizers, pizzas, and pasta.

Country of origin: Turkey, Syria, Middle East and Balkans

Region: Anatolia - Eastern Europe

Type: Semi-hard / yellowish



LABNEH CHEESE

Labneh is easy to make and low in calories, making it the perfect alternative to traditional cream cheese. Labne is a thick & creamy yogurt cheese and lighter than cream cheese. It is also rich enough to be used as a substitute for sour cream. It is soft, creamy cheese made from strained yogurt.

It can be served as a cheese platter or used in salads, appetizers, pizzas and pasta.

Country of origin: Turkey, Syria, Middle East and Balkans

Region: Anatolia - Eastern Europe

Type: Fresh soft cheese / white





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