

Dairy

FOODS

BUYERS GUIDE

eBook



PUBLISHER'S PAGE

WELCOME TO *DAIRY FOODS'* BUYERS GUIDE eBook

Revamped and refreshed to reflect today's digital reality.

As the go-to source of information for the dairy industry, *Dairy Foods* continually strives to make it easy for you to find and connect with the suppliers and services that can help your business improve and grow.

The eBook version of the *Dairy Foods* Buyers Guide was created to support the growing conversion to digital information sharing. We actively work with the country's top suppliers to keep their information current so researching and connecting with them is a simple, straightforward process.

Browse through our featured content page-by-page or navigate to the specific topics of your choice from the table of contents. Either way, this resource offers you quick and easy access to equipment, ingredients, supplies and services to make your job easier.

We also invite you to explore our comprehensive online Buyer's Guide at www.dairyfoods.com/buyersguide.

Cheers,
Amy Vodraska
Publisher, *Dairy Foods*



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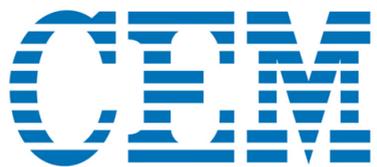
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EQUIPMENT

Dairy processors need a wide range of processing equipment to produce their products.

State-of-the-art laboratory equipment helps dairy processors in their food safety and quality efforts. And modern block formers, cutters, cheese crumblers, cheese shredders and graters, brining systems and other cheese processing equipment are available for today's cheesemakers. Processing systems, meanwhile, support the production of many specific dairy products ranging from ice cream and cottage cheese to yogurt and whey.

From pumps, valves, mixers and blenders to inspection and detection units and heat exchangers, a wide variety of equipment is available to fit any dairy processor's needs.



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EQUIPMENT

EQUIPMENT

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Industry Leaders in Portion Control

FoodTools - Automated Portioning Equipment

FoodTools machines slice cheese, butter and other dairy products or fats with wire harps, single wires, or stainless steel blades. Cheese wheels can be portioned into wedges, blocks into smaller blocks, and wheels with hard rinds can be scored and then sliced into horizontal slabs. Machine solutions can be operated manually by hand, or fully automated with pneumatics and PLC controlled systems.

Automated Food Portioning Solutions For

- Cheese Wheels
- Cheese Blocks
- Cheese Logs
- Butter, Margarine, and Other Fats

Portioning Solutions

- Single Wire
- Wire Harp
- 3 Dimensional Harps
- Mechanical Blade
- Rotating Saw Blade

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dairy portioning solutions



Automated wire harp and mechanical blade machines to portion cheese wheels, blocks and logs, as well as butter, margarine, and other fats.

FOODTOOLS[®]

Industry Leaders in Portion Control



EQUIPMENT



Since 1978, Koss Industrial has provided equipment, components, parts, electrical controls, instrumentation, and automation to the dairy industry. Our services include engineering and design, electrical engineering, custom fabrication and finishing, precision machining and waterjet cutting, as well as installation, service and repair.

Custom Stainless Steel Processing Equipment

Leading manufacturer of custom stainless steel processing equipment. From pasteurizers to PMO tanks, mixers to molders, cookers to conveyors, and more. You dream it, we build it.

Products and Components

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Custom Process Cheese Equipment

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You dream it, we build it!



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EQUIPMENT



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Contact one of our heating experts at info@hydro-thermal.com or 800-952-0121.

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EQUIPMENT



Engineers in food and beverage plants are frequently faced with pumping high viscosity products ranging from frozen orange juice, deli salads and bakery produce, to cheese curd and savory pie fillings. Certa pumps play an important part in conveying foods safely and without degradation throughout the manufacturing and packaging process, up to 8 million centipoise (cP), and flow rates up to 1124.3 USGPM.

Certa from MasoSine sets even higher pumping standards in food processing. Certa meets the highest standards in hygiene and cleanability while improving process efficiency and minimizing total cost of ownership.

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by MasoSine

Gentle handling increased yield and reduced fines

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- Uses up to 50% less power than other pump types
- Low shear and zero pulsation

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Speak to our experts: 800 282 8823

The logo for Watson Marlow Fluid Technology Solutions, identical to the one at the top of the page.

EQUIPMENT



The Help You Need to Reach Your Sustainability Goals in the Dairy Industry

Some dairies are already setting ambitious targets to meet today's industry challenges and move towards a more sustainable production. Let Grundfos be your partner and help your operation achieve its maximum potential by saving water and energy, reducing production costs, optimizing process efficiency and increasing quality standards.

With Grundfos state-of-the-art technology and more than 75 years of experience in pump and water solutions, dairies can improve several secondary processes while ensuring the best usage of resources.

Reach out to our experts today to learn how to improve processes from water intake, treatment and reuse, to cleaning, boiler feed and industrial cooling processes.

Learn more about our solutions at:

grundfos.com/us/campaign/food-and-beverage



Looking for ways to save water and energy in your production?

THERE'S ALREADY A WAY TO MAKE YOUR DAIRY MORE SUSTAINABLE.

By partnering with a pump and water solutions expert like Grundfos, dairies can reduce energy consumption and operating costs while optimizing process efficiency. We offer a broad range of products and services for improving secondary processes from water intake & feed, treatment and reuse, as well as cleaning, boiler and cooling systems.

Learn more about our solutions at: grundfos.com/us/campaign/food-and-beverage

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EQUIPMENT



Since 1964, Harco has been a supplier of equipment and supply items to the processing industries. With efficient and experienced employees, we're able to turn your orders and inquiries into positive results expeditiously. Carrying a large inventory of spare parts to support new equipment and items for many brands.

We are a large stocking distributor of Alfa Laval components, such as sanitary pumps, valves, fittings, plate heat exchangers, separation and pasteurization equipment, and more. Harco also offers pump and valve assemblies as well as stainless steel machining, welding and polishing, and general machining in all materials from our fully equipped machine shop.

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INGREDIENTS

Processors of dairy foods and beverages rely on a wide variety of ingredients to produce tasty, differentiated products.

Natural and artificial colors can call attention to yogurt, ice cream and other dairy products, while natural and artificial sweeteners and natural and artificial flavors can help dairy processors create just about any flavor profile imaginable. Cultures and enzymes, meanwhile, can positively influence attributes ranging from taste and texture to mouthfeel and shelf life. For the creation of functional/better-for-you dairy products, ingredients such as prebiotics/probiotics, fiber, omega-3 fatty acids and vitamins come into play. And emulsifiers, stabilizers and gums help dairy processors not only achieve the textures desired in dairy products, but also help those products avoid issues such as syneresis.

These and other ingredients for dairy products can be invaluable tools when it comes to dairy product innovation.



CLICK HERE FOR A COMPLETE LIST OF SUPPLIERS OF
INGREDIENTS

INGREDIENTS



As a longtime ingredient supplier to the dairy industry, customers lean on IFPC for their superior expertise and experience in the dairy industry. From the ingredients they supply their partners from their 15 distribution centers across the country, to their Dairy House® brand of custom ingredient systems, IFPC helps dairy processors perfect their products.

Manufactured at their GFSI & SQF-certified facility, Aviator, the custom ingredient systems they produce specific to the dairy industry include:

- Chocolate Dairy Powders
- Eggnog Bases
- Fortification Systems
- Flavor Systems
- Ice Cream Cocoa Systems
- Hot Cocoa Mix
- Non-Dairy Cocoa Systems
- Plant-Based Beverage Systems
- Stabilizer Systems
- Sweetener Systems

Whether you are looking to create a new dairy product or looking to reformulate a current one, IFPC assists with all phases of product development. Get in touch with an account representative today to learn more.



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PACKAGING EQUIPMENT & MATERIALS

To support quality dairy packaging, packaging suppliers have developed primary packing, labels, secondary packaging and more that protect and help attract attention to branded and private label products. In addition, packaging equipment suppliers offer myriad options to run a wide variety of dairy packaging styles. From flexible packaging, PET bottles and cartons to caps, closures and lids, dairy processors will find a wide range of options for primary packaging.

On the equipment side, choices range from aseptic processing equipment, bag-in-box equipment and form/fill/seal equipment to lidders, case packers and labelers. Other options such as bottle washers/bottle unloaders, conveyors and palletizers support dairy packaging operations.



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[PACKAGING EQUIPMENT & MATERIALS](#)

PACKAGING EQUIPMENT & MATERIALS



Fill and Seal: Solved

Whether in a cup, tray, pouch or spouted pouch, we deliver precision engineered equipment designed to meet your most exacting specifications. We produce a complete line of fill and seal equipment with production speeds from 30 to over 1800 containers a minute.

Our systems can be built with a full array of sanitizing, check weighing, and down stream automation processes integrated into their design. Our clean fill technology and world leading sealing capabilities create systems with an unparalleled level of fill accuracy and seal quality. Even running at the highest of speeds we target an OEE 95%+.

Our equipment delivers a quicker return on your plant's investment, by ensuring uptime, increasing shelf life, efficient use of packaging materials, and making certain that you're delivering the exact appearance and quantity of the product you produce. Dosomat... Always One Step Ahead

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Creme Fraiche

Cream Cheese

Mascarpone

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Dips

Filling & Sealing Machine

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Sour Cream

Margarine

Cooking Cream

Cottage Cheese



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R&D | QUALITY CONTROL

Product quality is of utmost importance to dairy processors, as is research and development (R&D) to support product innovation. A number of third-party services and supplier offerings can help here.

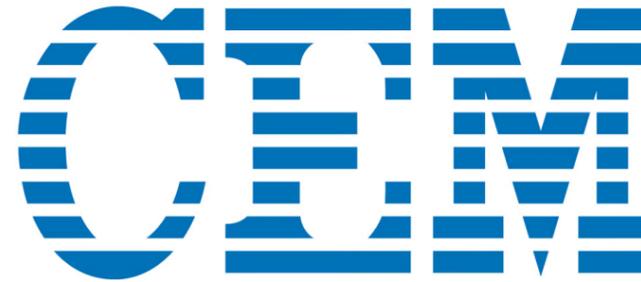
Independent laboratory providers offer microbiological and chemical analyses of food, water and environmental samples, nutritional labeling assistance, and other services. Many suppliers offer chemical analytical equipment for ALP, BOD, antibiotics, Brix, lactose, milkfat, carbohydrates, fatty acids and much more. Other suppliers offer lab instrumentation, lab testing kits/testing materials and lab supplies to support dairy processors' in-house quality assurance/quality control labs and/or R&D efforts. Still others offer software to support and enhance in-house operations.

Whatever their quality control or R&D needs, dairy processors will find solution providers to address them.



CLICK HERE FOR A COMPLETE LIST OF SUPPLIERS OF
R&D | QUALITY

R&D | QUALITY CONTROL



Producing high quality dairy products is important, but can also be challenging. Having dependable test results and easy-to-use equipment keeps product quality on track and the entire plant operating smoothly.

When it comes to process control analysis, the most important parameters for optimizing production processes and controlling cost formulations are speed and accuracy. However, any time a system is versatile enough to test multiple product types, savings in training time, lab space, and user error are amplified. CEM understands these needs and works to make them part of every system manufactured. With over 40 years of experience and an install base of more than 70,000 systems around the world, backed by renowned applications support and customer service, CEM excels in understanding the technology and needs for successful process control.



The result? ORACLE™, a fat analyzer that requires no calibration, no method development, and is capable of analyzing any type of fat from 0.05% up to 100.0% with reference chemistry accuracy. It sounds impossible, but it's just science. Couple it with a SMART 6™ direct moisture/solids analysis system and you have accurate moisture/solids and fat analysis in less than 3 minutes, allowing for rapid adjustments to the production line and savings to your bottom line. Add protein analysis with the Sprint® for a complete product profile.

Results you can count on: that's our aim. Never before have analyzers been able to offer so much, with the ability to have direct, rapid testing and most accurate data for any sample type. CEM is changing the world of process and quality control.

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ORACLE is the only rapid fat analyzer that
requires no calibration and measures fat
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For over 25 years, Bruker has been designing solutions for the dairy industry. Bruker offers you a wide variety of efficient and cost-effective dairy portfolio ranging from a small footprint, dedicated milk analyzers to multiple-channel analyzers for a full range of samples, whether for raw milk or other dairy products. Bruker also offers in-process systems that are fully automated for closed loop control.

MIRA Infrared Milk Analyzer

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- OPUS user-friendly software can be customizable to meet your needs

Matrix-F FT-NIR Spectrometer

www.bruker.com/en/products-and-solutions/infrared-and-raman/ft-nir-spectrometers/matrix-f-ft-nir-spectrometer.html

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For an overview of all Bruker has to offer, please visit www.bruker.com/optics.



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High precision, pre-calibrated IR analyzer for raw milk, standardized milk and liquid milk products.
- **MPA II – Multi Purpose Analyzer**
A true, single instrument solution for all of your dairy applications for liquid, semi-solid and solid products.
- **MATRIX-F – Online FT-NIR Spectrometer**
Direct measurements in continuous or batch processes, enabling a close production control.

Bruker Optics' dairy portfolio ranges from small footprint, dedicated milk analyzers to multiple channel analyzers for the full range of samples from raw milk to the various dairy products as well as fully automated in-process systems for closed loop control.

More than 25 years of experience in designing solutions for the dairy industry were combined with the high quality standards of Bruker. Our systems run hassle-free in companies producing milk and milk products worldwide. This way, our customers can benefit from large cost savings.

Contact us for more details:
www.bruker.com/dairy

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Spectroscopy

SANITATION & MAINTENANCE

A clean and well-functioning processing facility is critical to dairy product processing. Dairy plant operators will find myriad suppliers that can help with their sanitation and maintenance needs.

From cleaning supplies, cleaning equipment and defoamers to air filtration systems and insect control services, processors have numerous options for maintaining and enhancing plant sanitation. On the maintenance side, they will find offerings ranging from flooring, instrument/equipment repair and valve-rebuilding services to lighting replacements, new O-rings and hoses and nozzles.

Today's suppliers address just about any requirement for keeping a dairy plant clean and up and running.



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SANITATION & MAINTENANCE

SANITATION & MAINTENANCE



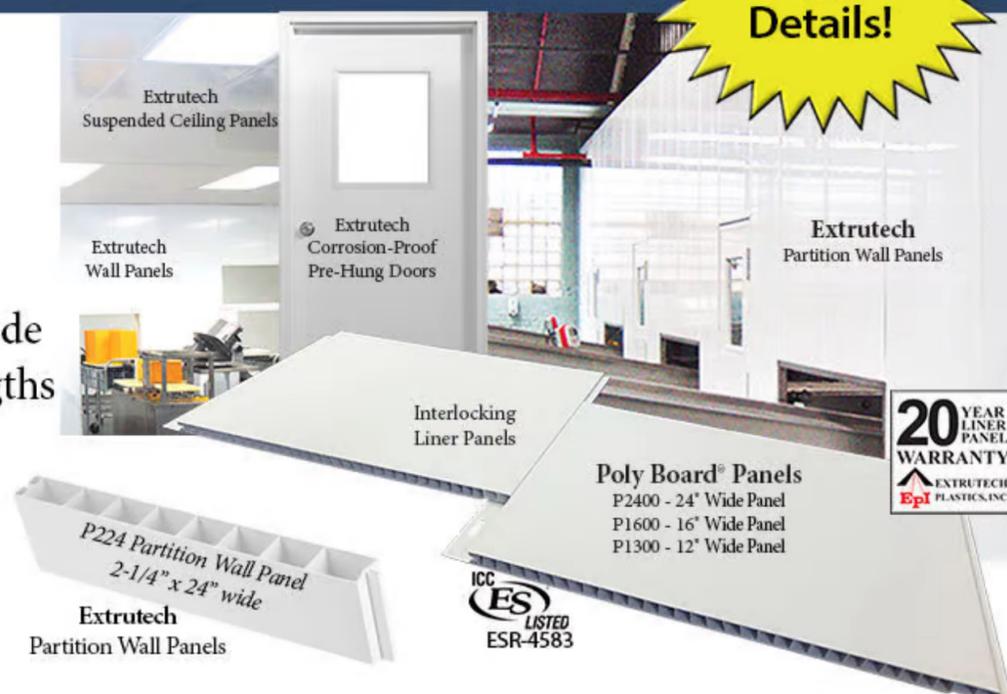
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CONTRACT MANUFACTURING, CO-PACKING, PRIVATE LABEL

Out of manufacturing capacity to run your own dairy products? Have a dairy product that you want to launch but don't have processing capabilities?

Contract manufacturers/co-packers assist dairy brands with their manufacturing and packaging needs, producing and packaging products ranging from milk, cheese and yogurt to ice cream, butter and dairy alternatives. The products bear the customers' own regional or national brand names. Private label manufacturers, meanwhile, produce and package dairy products for retailers and foodservice operators under those customers' own private brand names.



Many contract and private label manufacturers also provide custom product and/or packaging development services for their customers. Moreover, many of them offer modern dairy processing technologies such as high-temperature/short-time and ultra-high temperature pasteurization.

CLICK HERE FOR A COMPLETE LIST OF SUPPLIERS OF
[CONTRACT MANUFACTURING, CO-PACKING, PRIVATE LABEL](#)

DISTRIBUTION

It can be challenging to get dairy products from point A to point B safely and cost-efficiently. But many companies specializing within this space can help.

Transportation and third-party logistics companies are experts in transporting refrigerated and frozen foods while maintaining product quality. A number of warehouse specialists, meanwhile, can provide safe dairy product storage along the supply chain – while others can help dairy processors in building/adding to their own warehouse, cold room or hardening room space.

Still other companies offer expertise in temperature monitors/recorders, carts/dollies, racks and other technologies and equipment that aim to enhance product distribution.



CLICK HERE FOR A COMPLETE LIST OF SUPPLIERS OF
DISTRIBUTION

SERVICES & SUPPLIES

Sometimes the job is too big for dairy processors to handle alone — and today's service providers are ready to help.

Architects, engineers and construction services are available for a plant expansion or construction of an entirely new plant. Other service providers specialize in tasks ranging from equipment installation, systems integration and contract ingredient blending to milk supply management, e-commerce and mobile apps. Others offer assistance in risk management, appraisals or personnel services.

On the supplies side, dairy processors will even find services for buying, selling and repairing processing equipment/machinery.



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