

**EGY DAIRY PRODUCT  
CATALOGUE -  
ELEVATING DAIRY  
EXCELLENCE**





# INTRODUCTION

Welcome to the unveiling of Egy Dairy product catalogue, showcasing the **finest dairy products**. Join us as we explore the excellence and innovation in our range of dairy offerings.



# DAIRY PRODUCTS

At Egy Dairy, discover a versatile range of premium dairy products:

- White cheese stabilizers
- Processed cheese stabilizers
- Emulsifying salts
- Yogurt stabilizers
- Milk and Flavored Milk stabilizers
- Ice cream stabilizers
- Ice cream powder
- Powders





# WHITE CHEESE STABILIZERS



Revolutionizing the manufacturing process, our solution seamlessly tackles foam-forming challenges and enhances the homogeneity and consistency of the cheese. Acting as a valuable protein source, it not only increases cheese yield but also effectively addresses whey separation issues, minimizing weight loss during storage.

Furthermore, our innovative approach aids in releasing compounds that contribute to the distinctive flavor of this cheese variety, while simultaneously improving its spreadability at consumption.



# PROCESSED CHEESE STABILIZERS



Enhancing the manufacturing process, our product elevates melting characteristics while minimizing the impact of browning (Millard reactions). Improving fat emulsification and distribution, it ensures a homogeneous texture and enhanced spreadability for processed cheese.

Elevating the natural value of the final product, our solution contributes to a richer taste and distinguished flavor, enhancing the overall quality of this particular type of processed cheese.



# EMULSIFYING SALTS



Enhances ion exchange between Calcium and Sodium ions, facilitating the formation of soluble Sodium Caseinate. This process imparts homogeneity and stability to products while elevating the texture of cheese.

Moreover, it boosts the emulsification of fat and ensures optimal distribution in the final product. Additionally, it plays a pivotal role in adjusting the pH value, contributing to the overall quality and consistency of the end product.

# MILK DRINK & FLAVORED MILK STABILIZERS



Enhance the perception of rich milk and the distinct flavor profile in your final product. Our solution prevents the cocoa particles from settling, maintaining a suspended form across a broad temperature range. Additionally, it boosts the viscosity of the product, even with a low total solid content, ensuring uniformity during both handling and storage.



# YOGURT STABILIZERS



Enhance the texture, flavor, and softness of your yogurt with our specialized formula. Our innovative solution ensures the prevention of whey separation during the mixing process, maintaining the integrity of the final product.

Experience an amplified release of naturally developed taste and aroma compounds in your yogurt, creating a delightful sensory experience. Moreover, our solution extends the shelf life of your product, guaranteeing sustained freshness and quality. Elevate your yogurt production with these transformative benefits.



# ICE CREAM STABILIZERS



Enhancing the whip ability of the mixture and streamlining the manufacturing process post-aging, our product ensures efficiency in production. Resulting in a soft consistency and improved texture, it unifies the characteristics of the final product, minimizing the risk of ice crystal formation during storage and handling. With a heightened taste profile and consistent distribution of air cells, our product offers a more indulgent experience. Achieving a high overrun and a slow, evenly melting profile upon consumption, it delivers a premium treat with every bite.



# PROTEINS

Egy Dairy's proteins elevate the protein content of processed cheese, guaranteeing enhanced homogeneity and consistency. Engineered for manufacturing efficiency, they contribute to increased yield and cost optimization in the final product.





# PROCESSED MEAT



Elevate the nutritional profile of processed meat by augmenting its protein content, fostering a natural taste, and bolstering emulsifying properties.

Streamline industrial processes with enhanced texture, preserving tenderness from production to consumption. This innovative approach not only reduces the overall cost of the final product but also ensures a stable structure through superior water-binding capabilities.



# BAKING PRODUCTS

At Egy Dairy, discover a versatile range of premium baking products:

- Whipped Cream & Filling Cream
- Cake Improver & Bakery Product Softener
- Baking Powder
- Ready Cake Mix
- Filling Piping & Glaze Jelly
- Chocolate Products
- Peanut Butter Cream

Crafted with precision, these offerings are designed to **elevate** your baking experience to **new heights**.





# CAKE IMPROVER & SOFTENER



Elevating the production of various cakes, our innovation streamlines the mixing process, saving up to 3 hours in preparation time while maintaining mix integrity. Witness a 5-15% increase in sponge cake volume, coupled with a reduction in traditional ingredient quantities like eggs, salted butter, or margarine. Achieve uniform air cell distribution throughout the cake, yielding a delicately textured bite and an exquisite white structure. As a bonus, this enhancement slashes shortening needs by an impressive 50%.



# BAKING POWDER



Crafted with specialized fillers, this ingredient blend preserves CO<sub>2</sub> levels during storage, ensuring efficient gas production in baking. It enhances the size of baked goods, creating evenly distributed holes for an appealing final product. Our unique composition prevents acidic tastes, avoids cracks during baking, and facilitates easy incorporation of dairy products without altering taste or color.



# WHIPPED CREAM



Expertly crafted with premium ingredients, our whipped cream offers a light, airy texture that holds its shape beautifully. Enhanced with stabilizers, it maintains its volume and consistency over time, ensuring a flawless presentation. Our unique formulation prevents separation and curdling, providing a smooth, creamy finish. It seamlessly blends with various desserts, adding a luscious richness without overpowering delicate flavors. Whether topping a pie or enhancing a hot beverage, our whipped cream delivers a perfect balance of sweetness and creaminess, elevating any culinary creation.

# ICE CREAM POWDER



Indulge in the exquisite world of **EgyDairy's** Ice Cream Powder collection. Elevate your taste experience with a symphony of flavors, including classic Vanilla, rich Chocolate, luscious Strawberry, tropical Mango, velvety Banana, nutty Pistachio, Hazelnut delight, sweet Caramel, Mokka bliss, refreshing Green Apple, and the summery essence of Watermelon. Each flavor is meticulously crafted to deliver a decadent, creamy sensation, promising a delightful treat for ice cream enthusiasts.



# READY CAKE MIX



Guaranteeing the uniformity of quality and characteristics across commercially produced cakes from one batch to the next, our solution not only enhances the size of cakes and Swiss-rolls but also imparts a desirable texture with evenly distributed medium-sized holes. This innovation not only reduces production costs by eliminating the need for additional materials, height improvers, or cocoa powder but also streamlines labor requirements. The user-friendly nature and time-saving benefits further contribute to operational efficiency, making it a valuable addition to your production process.



# FILLING GLAZE JELLY



Enhance the shelf life of fresh fruits, preventing premature dryness in display refrigerators. Give confectionery products a vibrant and appealing appearance while imparting desired flavors without the need for traditional jams.

Facilitate the formation of sweet jelly surfaces, improving the cutting properties of confectionery items. With the added benefits of reducing production costs and user-friendly application, our filler jelly is an ideal choice for stuffing cakes, donuts, and croissants.



# CHOCOLATE PRODUCT



Indulge your culinary creations with EGY Couverture, a versatile range catering to diverse preferences:

- Plain Couverture, ideal for productions where the absence of milk components is preferred.
  - Milk Couverture, perfect for recipes favoring the use of milk-containing products.
  - White Couverture, crafted specifically for creations requiring the richness of white chocolate.
  - Pure Couverture (Sugar-Free), an excellent choice for producing low-calorie products.
- Elevate your confectionery experience with EGY's specialized couverture selections.



# PEANUT BUTTER CREAM



Indulge in the rich and nutty flavor of EGY Dairy's Peanut Butter Cream, a versatile addition to our premium lineup. Perfectly crafted for both sweet and savory creations, this velvety-smooth delight elevates your culinary experience. Immerse yourself in the exceptional quality and flavor it brings to your dishes.



# JUICE AND NECTAR STABILIZERS



Elevate your beverage formulations with EgyDairy's exceptional Juice & Nectar Stabilizers. Meticulously crafted to enhance the stability and quality of your juices and nectars, our specialized stabilizers are designed to prevent phase separation, ensuring a consistently smooth and appealing texture. With a focus on preserving the natural flavors and extending shelf life, our stabilizers contribute to the overall excellence of your beverages. Trust EgyDairy to bring innovation and reliability to your juice and nectar creations, delivering an unparalleled drinking experience.



# JAM STABILIZERS



Elevate your jam-making experience with Egy Dairy's Jam Stabilizer, a meticulously crafted solution designed to perfect the art of jam creation. This specialized product not only enhances the natural flavors of your fruits but also acts as a stabilizing agent, preventing undesirable crystallization and ensuring a smooth, delectable texture. With a focus on quality and innovation, Egy Dairy's Jam Stabilizer is your go-to companion for achieving consistently exceptional jams that delight the palate. Make your homemade jams a culinary masterpiece with this carefully formulated stabilizer, promising a delightful balance of flavor, texture, and shelf stability.



# EMULSIONS FOR HALAWA



This innovative product enhances the overall composition, extracting and accentuating distinctive flavors. It effectively minimizes oil separation during storage and trade, ensuring product integrity. With an ability to impart a velvety texture and smoothness, the product effortlessly melts in the mouth upon consumption.

Notably, it bolsters the product's strength while extending its shelf life. Elevate your culinary creations with this product, promising an exquisite blend of taste and durability.



**THANK YOU FOR YOUR INTEREST IN  
EGY DAIRY'S PRODUCTS!**

For more information on the product dosages,  
please scan the following QR code:

