

Industry leading liquid dairy ingredients



Our diverse range of dairy products and services are tailored to meet the needs of food manufacturers, wholesalers and foodservice providers.

Product	Description	Application
Unpasteurised Farm Milk	Sourced mostly from our own contracted Red Tractor certified producers but also available with the provenance of Organic, English, Scottish, Welsh, West Country etc designation.	Further processing into liquid sales or manufactured into powders, butters or cheeses
Skimmed Milk	Sourced from our own processing/approved supplier sites. Typically, 9% total solids.	Further processing into liquid sales or powder
Sheep Milk	Sourced from approved suppliers across Europe.	Specialist cheese making/processing
Goat Milk	Sourced from approved suppliers across Europe.	Specialist cheese making/processing
Concentrates: Skimmed Milk Buttermilk Whey Whey Permeate	Sourced from our own processing sites - approved sites. Typically evaporated to 35-37% total solids.	Further processing mainly into powder formulations
Fresh Cream	Sourced from our own processing/approved supplier sites. Typically, 40% fat.	Processing into butter, product standardisation or use in dairy ice cream formulations
Whey Cream	Sourced from approved supplier sites, typically 38% fat.	Further processing into other butter products.
Sweetened Condensed Milk (SCSM)	Sourced from approved suppliers across Europe. Skimmed milk concentrated with the addition of sugar. Typically, 72.5% total solids. Available in pallescons.	Confectionery, sweet sauces, cereal bars and desserts