

Market Leading Innovation & Technology

This range of products contains highly concentrated milk solids, at up to 70%, designed for customers who are seeking a reliable source of quality milk that delivers to the sensory functionality of fresh milk.

Our cream style cheeses serve as functional ingredients in a range of ice-cream, confectionery and bakery products. Our range of frozen creams, whole, skim and modified milk concentrates are used in applications ranging from fresh milk beverages to cream, ice-cream and confectionery manufacture.

Key Product Benefits

Burra Foods Frozen Milk Concentrates are the preferred option for customers who for reasons of taste, functionality, quality or legislation, cannot utilise powdered or UHT milk:

- Excellent flavor very close to the taste of fresh milk
- Enhanced functionality in foaming, frothing, whipping and cooking
- Excellent nutritional profile that very close to the properties of fresh milk
- Gently concentrated and freshly frozen for quality and convenience
- The tightest microbiological specification to maximise shelf life

Product Applications

- Cream cheese
- Frozen cream
- Concentrated milk preparations (whole and skim milk)
- Frozen milk concentrate (enhanced formula for coffee milk)
- Skim cheese
- Milk protein and fat blends

The Food Preparation Range

PRODUCT	FORMAT	SHELF LIFE
Frozen Skim Milk	22kg	24 months
Frozen Cream	20kg	24 months
Frozen Milk	20kg	24 months
NACC	20kg	24 months
MCM	20kg	24 months
UC	20kg	24 months

Our Quality Assurance

Burra Foods is an approved manufacturer with Certification & Accreditation Administration China (CNCA).

Burra Foods has FSSC 22000 certification.



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