



**creamy**

**sustainable**

**reliable**

**EXPLORE THE VERSATILITY OF  
CASTLE DAIRY'S PRODUCTS.**

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With a wide range of dairy powders and functional blends for the food industry, Castle Dairy® provides everything your business needs for success. From Bakery to Cheese, Chocolate to Vending, you'll find quality ingredients and solutions for all your food product needs.





# ABOUT US

Meet Castle Dairy® - your trusted dried dairy supplier. With a rich heritage dating back to 1934, we specialize in producing high-quality in-house commodities and blends for a wide range of food industries. Located in Hombourg, Belgium, nestled in the heart of the dairy-rich region of Herve, near Germany and The Netherlands, our global operating enterprise has earned a reputation for excellence.

At Castle Dairy®, our small and flexible organizational structure combined with our global approach allows us to adapt to the ever-changing world market. We not only source dairy products from internationally approved producers and partners but also have our own state-of-the-art production facility in Hombourg, Belgium, where we create premium dried dairy products and blends.



Castle Dairy®,  
Hombourg, Belgium

# MAKE YOUR OWN BLENDS

WITH EXPERTISE SPANNING VARIOUS INDUSTRIES, INCLUDING BAKERY, ICE-CREAM, CHEESE, CHOCOLATE, BEVERAGE, CONVENIENCE, SPORTS NUTRITION, YOGHURT, VENDING, SAUCE, AND MEAT, CASTLE DAIRY® OFFERS AN EXTENSIVE RANGE OF DAIRY AND OTHER FOOD PRODUCTS.

WE TAKE PRIDE IN OUR ABILITY TO CUSTOMIZE BLENDS IN CLOSE COOPERATION WITH OUR CLIENTS AND OUR DEDICATED R&D DEPARTMENT, ENABLING US TO PRODUCE EXCEPTIONAL PRIVATE LABEL PRODUCTS.



## ZERO CO2 EMISSIONS

Castle Dairy® achieves zero CO2 emissions by utilizing solar panels to generate over 7MWh of renewable energy annually, ensuring a sustainable and environmentally friendly operation.



## 100 % RENEWABLE ENERGY

With 100% of our energy sourced from renewable solar power, Castle Dairy® is committed to eco-friendly practices and contributing to Belgium's renewable energy goals.



## NO FOSSIL ENERGY

At Castle Dairy®, we proudly operate without the use of fossil energy, relying solely on renewable energy sources for our sustainable operations.

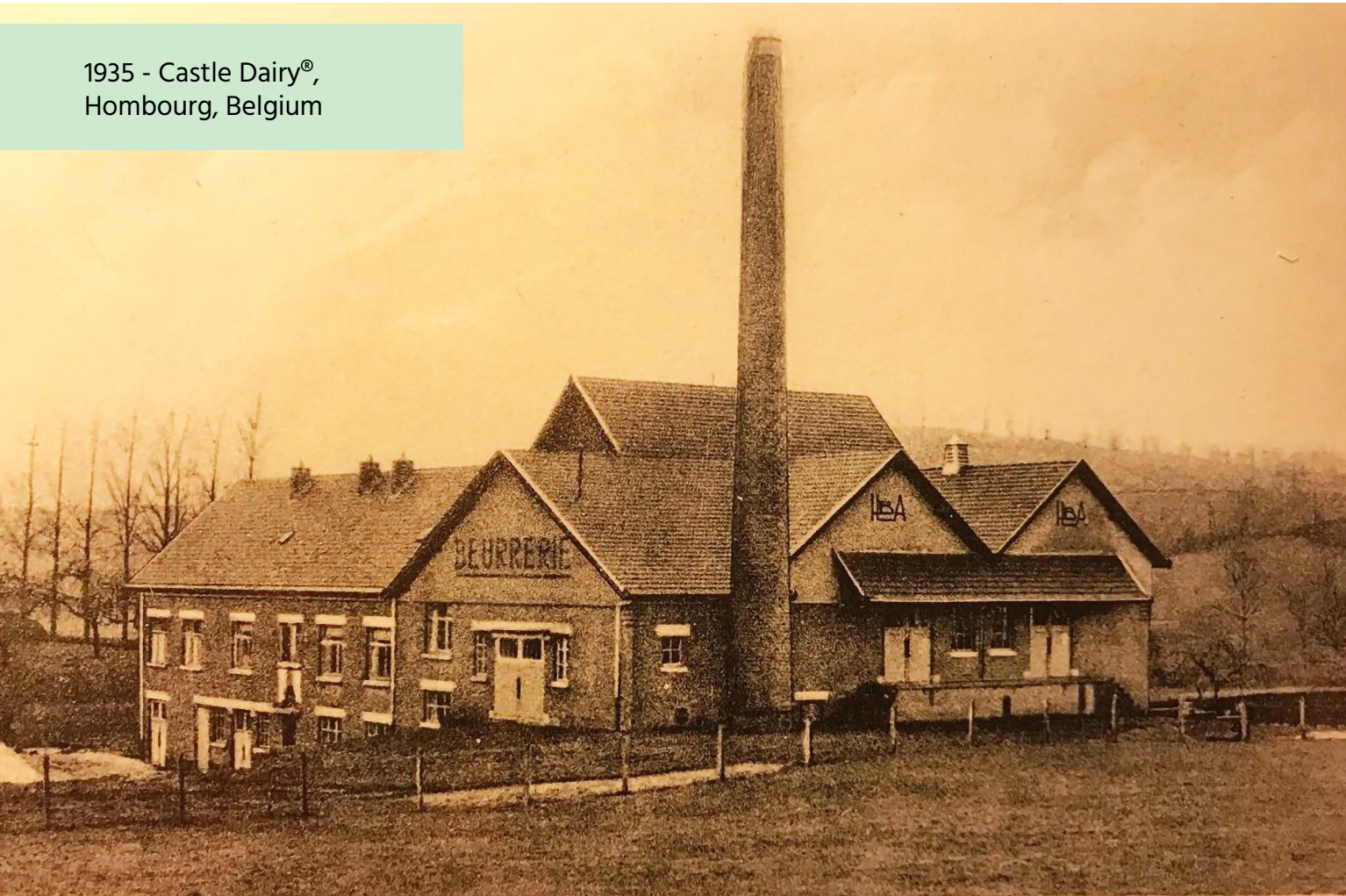




# HOW IT BEGAN

## A HISTORY OF PROGRESS

1935 - Castle Dairy®,  
Hombourg, Belgium



13. Nijverheid afgeleid van de Melkveehouderij. Boterfabriek, te Hombourg.

Castle Dairy® embarked on its journey within the dairy industry in 1868. Originally focused on butter production, it would later go through a transformative evolution in the dairy sector.

Castle Dairy® is a proud member of Castle Group, bringing extensive dairy expertise to the group’s comprehensive portfolio. This strategic integration has strengthened our global presence, combining high-quality dairy products with an expansive logistical network and a dedicated sales team to serve the evolving needs of the food industry worldwide.

2024 - Castle Dairy®,  
Hombourg plant, Belgium



In 2023, Castle Group expanded its operations with the inauguration of a state-of-the-art facility in Lontzen, Belgium. This new plant, boasting 35,000 square meters of space and heights ranging from 13 to 22 meters, reflects the group’s commitment to innovation and sustainability. With advanced features such as thermally insulated structures, cold and freeze storage facilities, and 15 loading docks, the Lontzen Expansion marks a significant milestone in Castle Group’s journey towards excellence in the food industry.














2024 - Castle Group®,  
Lontzen plant, Belgium





# OUR PRODUCTS AND THEIR APPLICATIONS
















							      							
PRODUCT	BAKERY	ICE-CREAM	CHEESE	CHOCOLATE	BEVERAGE	PASTRY	SPORTS NUTRITION	YOGHURT	VENDING	SAUCES	MEAT	MILK SHAKE	DESSERTS	
FCMP		•	•		•			•	•	•		•		
FCMP inst.	•			•	•	•				•		•		
SMP	•	•	•			•		•				•		
SMP inst. agglomerated					•				•			•		
SMP lactose reduced	•	•	•			•		•				•		
Rennet casein		•	•			•								
Buttermilk powder sweet		•	•		•	•							•	
Buttermilk powder acid					•	•								
MPC YOG 52			•					•						
MPC 70%			•				•							
MPC 85%			•				•							
PCP 42 %	•	•		•		•				•			•	
PCP 72 %	•	•				•				•			•	
SWP	•	•		•	•	•				•	•		•	
WPI 90%	•		•				•							
WPC 35%	•	•				•							•	
WPC 80%	•					•	•	•			•	•	•	
WPC 80% inst.	•				•	•	•				•	•	•	
DWP 40%	•	•		•	•	•				•	•		•	
DWP 70 %	•	•		•	•	•				•	•		•	
DWP 90%	•	•		•	•	•				•	•		•	
Lactose 100 mesh	•	•			•	•					•			
Lactose 200 mesh	•	•			•	•					•			
Milk permeate	•			•	•								•	
Whey permeate	•									•				
Castle 1/12 IC	•	•				•				•		•		
Castle 1/15 IC	•	•				•				•		•		
Castle 1/18	•					•				•				



# OUR PRODUCTS AND THEIR APPLICATIONS











													
PRODUCT	BAKERY	ICE-CREAM	CHEESE	CHOCOLATE	BEVERAGE	PASTRY	SPORTS NUTRITION	YOGHURT	VENDING	SAUCES	MEAT	MILK SHAKE	DESSERTS
Castle 1/18 I	•					•			•				
Castle 1/20 D3 VEG	•					•							
Castle 1/28 IC	•	•	•	•						•			•
Castle 1/30 IC	•	•	•		•			•		•			
Castle 1/31 CAS	•	•	•	•				•		•			•
Castle 1/32 CAS	•	•	•	•				•		•			•
Castle 2/15 IC	•	•								•			
Castle 2/20 IC	•	•								•			
Castle 2/26	•	•	•	•				•		•			•
Castle 2/33 B109A	•					•				•			
Castle 5/30 BU	•	•	•	•		•				•			•
Castle 5/31 KR	•		•		•	•		•					
Castle 11/23 IP					•				•			•	
Castle 15/20 IK					•								
Castle 19/12 IP					•							•	
Castle 20/6 IP					•								
Castle 20/14 IPS					•							•	
Castle 26/4 IP					•							•	
Castle 26/5 IPS					•			•					
Castle 26/5 IP	•				•							•	
Castle 26/8	•			•	•	•							
Castle 26/10 BU	•			•	•	•							
Castle 26/10 K	•				•	•		•					•
Castle 26/10 IP	•				•	•		•					
Castle 26/10 IPK	•				•								
Castle 26/12 IPS	•			•		•				•			
Castle 26/14 BU	•			•	•	•							
Castle 26/15 IP	•				•	•		•		•		•	



# OUR PRODUCTS AND THEIR APPLICATIONS



													
PRODUCT	BAKERY	ICE-CREAM	CHEESE	CHOCOLATE	BEVERAGE	PASTRY	SPORTS NUTRITION	YOGHURT	VENDING	SAUCES	MEAT	MILK SHAKE	DESSERTS
Castle 26/15 IPK	•									•			
Castle 26/20 IP					•							•	
Castle 26/20 IPS					•							•	•
Castle 26/23 A	•			•		•		•					
Castle 26/24 IP					•			•				•	
Castle 28/4 IP_11					•							•	
Castle 28/4 IPS_11					•							•	
Castle 28/6 IP	•				•	•				•		•	•
Castle 28/10 IPS	•				•				•	•		•	•
Castle 28/15 IP	•				•	•				•		•	•
Castle 28/20 BP	•					•		•					•
Castle 28/20 IP	•					•							•
Castle 28/20 Y								•					
Castle 28/24 IP	•	•		•	•	•		•					
Castle 28/26 IP	•					•				•			
Castle 30/1 KI									•				
Castle 30/4 G					•		•					•	
Castle 30/10 G					•		•					•	
Castle 30/18 IP	•				•		•					•	
Castle 30/19 IP	•				•		•					•	
Castle 49/16 MKP		•											
Castle FFWP 50% Palm T	•				•								•
Castle FFWC 50% Coco	•					•				•			•
Castle SMCP 85/15	•					•						•	•
Castle WMCP 85/15					•							•	
Castle 80 Palm	•	•				•				•			•
Castle 80 Coco	•	•				•				•			•
Cocoa powder	Available upon request for a variety of applications												





# FULL CREAM MILK POWDER

Full cream milk powders are derived from pasteurized and homogenized whole cow's milk through the process of vacuum evaporation, which removes all the water. The resulting product is concentrated whole milk, which is subsequently spray-dried. It has a moisture content of a maximum of 5% or less and a fat content of a maximum of 26% or 28% milk fat.



# SKIMMED MILK POWDER

Skimmed milk powder is produced by removing the water content from pasteurized skim milk through a process called spray-drying. The classification of skimmed milk powder is based on the heat treatment applied during its manufacturing, which can be categorized as high heat, medium heat, or low heat.



## Full Cream Milk Powder

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	26 %
PROTEINS	24.5 %
CARBOHYDRATES	40 %
MOISTURE	3.5 %
ASHES	6 %



## Full Cream Milk Powder Instant

Color: creamy white  
Taste: typical, pure

PARAMETERS	VALUES
FAT	26 %
PROTEINS	34 %
MOISTURE	3.5 %
ASHES	6 %



## Skimmed Milk Powder

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	0.8 %
PROTEINS	34 %
CARBOHYDRATES	53 %
MOISTURE	4 %
ASHES	8.2 %



## Skimmed Milk Powder Instant Agglomerated

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	0.8 %
PROTEINS	34 %
CARBOHYDRATES	53 %
MOISTURE	4 %
ASHES	8.2 %



PARAMETERS	VALUES
FAT	1.5 %
PROTEINS	34 %
LACTOSE	0.1 %
MOISTURE	5 %
ASHES	8.5 %

## Skimmed Milk Powder Lactose Reduced

Color: yellowish  
Taste: milky, slightly sweet





# CASEIN

Casein protein is a naturally occurring protein present in milk, responsible for giving milk its characteristic white color. Approximately 80% of the protein in cow’s milk is composed of casein. Besides milk, casein protein can also be found in yogurt, cheese, infant formulas, and various dietary supplements.

# BUTTERMILK POWDER

Buttermilk powder is a dehydrated milk product that contains 4-9% fat and a maximum water content of 4%. It is produced through a gentle spray-drying process using fresh, pasteurized sweet buttermilk derived from a butter-making plant, which is made exclusively from cow’s milk.



## Rennet Casein

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	max 2 %
PROTEINS	80 %
CARBOHYDRATES	0.2 %
MOISTURE	max 12 %
ASHES	5.8 %



## Buttermilk Powder Acid

Color: creamy white to light yellow  
Taste: fresh

PARAMETERS	VALUES
FAT	15 - 23 %
PROTEINS	26 - 31 %
CARBOHYDRATES	35 - 40 %
MOISTURE	max 5 %
ASHES	max 8 %



## Buttermilk Powder Sweet

Color: creamy white to light yellow  
Taste: fresh

PARAMETERS	VALUES
FAT	6 %
PROTEINS	31 %
CARBOHYDRATES	51.5 %
MOISTURE	3.5 %
ASHES	8 %





# MILK PROTEIN CONCENTRATE

Milk protein concentrates (MPC) are high-protein powders produced from skim milk using ultrafiltration/ diafiltration processes. With protein content up to 90%, MPC retains the natural structures of casein and whey proteins found in milk. This preservation enhances its functional and nutritional properties, making MPC a versatile ingredient for food and beverage applications.

## Milk Protein Concentrate YOG 52%

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	1 %
PROTEINS	52 %
CARBOHYDRATES	35 %
MOISTURE	max 4 %
ASHES	max 8 %



## Milk Protein Concentrate 85%

Color: white to light cream  
Taste: milky

PARAMETERS	VALUES
FAT	1.5 %
PROTEINS	85 %
LACTOSE	4.3 %
MOISTURE	5.5 %
ASHES	7.5 %



## Milk Protein Concentrate 70%

Color: white to light cream  
Taste: milky

PARAMETERS	VALUES
FAT	1.5 %
PROTEINS	70.5 %
MOISTURE	4 %



# PURE CREAM POWDER

PCP is a powder with high fat content only composed of pure butterfat PCP's use in food industry offers very large advantages compared with use of butter or shortening perfect incorporation and blending with others powdered products, easy and practical volumetric dosage, good conservation without any refrigeration.

## Pure Cream Powder 42%

Color: off white to yellowish  
Taste: fresh

PARAMETERS	VALUES
FAT	42 %
PROTEINS	20 %
CARBOHYDRATES	30 %
MOISTURE	3 %
ASHES	5 %



## Pure Cream Powder 72%

Color: light yellow to yellow  
Taste: fresh

PARAMETERS	VALUES
FAT	70,5 - 73,5 %
PROTEINS	max 8.8 %
CARBOHYDRATES	max 14 %
MOISTURE	max 2 %





# WHEY POWDER

Whey powder is a powder obtained through the spray-drying process. It is derived from whey, which is the liquid part of milk that separates from the curds during cheese production. Whey protein, found in whey, is often utilized as a protein supplement due to its high protein content.

## Sweet Whey Powder

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	max 1.5 %
PROTEINS	11 %
CARBOHYDRATES	75.5 %
MOISTURE	max 4 %
ASHES	8 %



## Whey Powder Concentrate 35%

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	max 3.5 %
PROTEINS	35 %
CARBOHYDRATES	max 53 %
MOISTURE	3 %
ASHES	7 %



## Whey Powder Isolate 90%

Color: creamy white  
Taste: typical, pure

PARAMETERS	VALUES
FAT	max 1.5 %
PROTEINS	90 %
MOISTURE	max 5.5 %



## Whey Powder Concentrate 80%

Color: creamy white to yellow  
Taste: typical, no off flavours

PARAMETERS	VALUES
FAT	8 %
PROTEINS	80 %
CARBOHYDRATES	8 %
MOISTURE	5 %
ASHES	3 %



## Whey Powder Concentrate 80% Instant

Color: creamy white to yellow  
Taste: typical, no off flavours

PARAMETERS	VALUES
FAT	9 %
PROTEINS	80 %
CARBOHYDRATES	8 %
MOISTURE	5 %
ASHES	3 %



## Demineralised Whey Powder 70%

Color: creamy white  
Taste: fresh

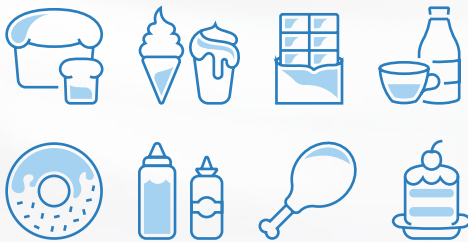
PARAMETERS	VALUES
FAT	1 %
PROTEINS	min 12 %
CARBOHYDRATES	80 %
MOISTURE	4 %
ASHES	3 %



## Demineralised Whey Powder 40%

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	1.25 %
PROTEINS	12 %
CARBOHYDRATES	78 %
MOISTURE	3 %
ASHES	5.75 %



## Demineralised Whey Powder 90%

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	max 1.2 %
PROTEINS	12 %
CARBOHYDRATES	83 %
MOISTURE	2 %
ASHES	max 1 %





# LACTOSE

Powdered lactose is a milk derivative widely used as a source of carbohydrates in standard food applications. Its production involves spray-drying milk, which leads to the formation of fine lactose particles held within an amorphous lactose matrix. The spherical shape of powdered lactose ensures excellent flowability, making it highly convenient for various food processing applications.



## Lactose 100 Mesh

Color: whitely- yellowy  
Taste: slightly sweet

PARAMETERS	VALUES
LACTOSE	min 99 %
PROTEINS	max 0.2 %
MOISTURE	max 0.3 %
ASHES	max 0.3 %



## Lactose 200 Mesh

Color: whitely- yellowy  
Taste: slightly sweet

PARAMETERS	VALUES
LACTOSE	min 99 %
PROTEINS	max 0.3 %
MOISTURE	max 0.3 %
ASHES	max 0.3 %



# PERMEATES

Permeates are versatile ingredients that play a crucial role in various industries, particularly in food processing. Derived from dairy sources, permeates are a collection of soluble components, primarily lactose, minerals, and vitamins, separated from milk or whey during various processing stages. These components find applications in a wide range of products, contributing to texture, flavor, and nutritional profiles

## Milk Permeate

Color: white to pale yellow  
Taste: typical, sweet- sour

PARAMETERS	VALUES
FAT	max 1.5 %
PROTEINS	max 5 %
LACTOSE	min 82 %
MOISTURE	max 4 %
ASHES	max 7.5 %



## Whey Permeate

Color: pale cream  
Taste: clean, milky

PARAMETERS	VALUES
FAT	max 0.5 %
PROTEINS	2.5 %
LACTOSE	87 %
MOISTURE	1 %
ASHES	6 %





# CASTLE DAIRY® FUNCTIONAL BLENDS

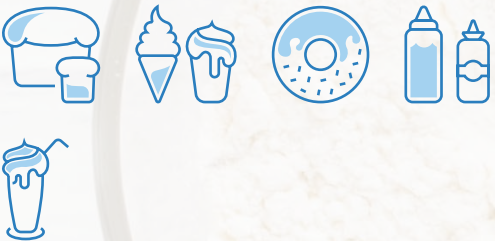
Castle Dairy® Blends are produced by mixing high-quality milk powder, dairy by-products, and vegetable fat in various ratios to produce cost-effective substitutes.

Castle Dairy® offers Milk Replacers and Fat-Filled Milk Powders as a cost-effective alternative to whole milk powder and skimmed milk powder. These products find extensive applications in a variety of directions, including bakery, ice cream, dairy beverages, yogurts, and others.

## Castle 1/12 IC

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (butterfat)	1 %
PROTEINS	12 %
CARBOHYDRATES	75 %
MOISTURE	4 %
ASHES	8 %



## Castle 1/15 IC

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (butterfat)	1 %
PROTEINS	15 %
CARBOHYDRATES	73 %
MOISTURE	4 %
ASHES	7 %



PARAMETERS	VALUES
FAT (butterfat)	1.5 %
PROTEINS	18 %
CARBOHYDRATES	69 %
MOISTURE	3.5 %
ASHES	8 %

## Castle 1/18

Color: creamy white  
Taste: fresh



## Castle 1/18 I

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (butterfat)	0.7 %
PROTEINS	18 %
CARBOHYDRATES	70 %
MOISTURE	3.5 %
ASHES	7.8 %



## Castle 1/28 IC

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (butterfat)	1 %
PROTEINS	28 %
CARBOHYDRATES	59 %
MOISTURE	4 %
ASHES	8 %



## Castle 1/20 D3 VEG

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (butterfat)	1 %
PROTEINS	20 %
CARBOHYDRATES	68 %
MOISTURE	3 %
ASHES	8 %



## Castle 1/30 IC

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (butterfat)	1 %
PROTEINS	30 %
CARBOHYDRATES	57 %
MOISTURE	4 %
ASHES	8 %





Castle 1/31 CAS

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	max 1.5 %
PROTEINS	31 %
CARBOHYDRATES	59.3 %
MOISTURE	max 4 %
ASHES	max 8 %



Castle 2/15 IC

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	2 %
PROTEINS	15 %
CARBOHYDRATES	71 %
MOISTURE	4 %
ASHES	8 %



Castle 1/32 CAS

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	max 1.5 %
PROTEINS	32 %
CARBOHYDRATES	58 %
MOISTURE	max 4 %
ASHES	max 8 %



Castle 2/20 IC

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	2 %
PROTEINS	20 %
CARBOHYDRATES	68 %
MOISTURE	4 %
ASHES	6 %



Castle 2/26

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (butterfat)	2 %
PROTEINS	26 %
CARBOHYDRATES	60 %
MOISTURE	3 %
ASHES	8 %



Castle 5/30 BU

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	2 %
PROTEINS	30 %
CARBOHYDRATES	55 %
MOISTURE	max 4 %
ASHES	max 8 %



Castle 2/33 B109A

Color: creamy white  
Taste: fresh

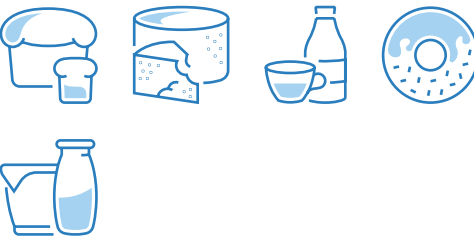
PARAMETERS	VALUES
FAT	2 %
PROTEINS	33 %
CARBOHYDRATES	55 %
MOISTURE	3 %
ASHES	7 %



Castle 5/31 KR

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	2 %
PROTEINS	31 %
CARBOHYDRATES	53 %
MOISTURE	3.5 %
ASHES	7.5 %





PARAMETERS	VALUES
FAT	11 %
PROTEINS	23 %
CARBOHYDRATES	56 %
MOISTURE	3.5 %
ASHES	6.5 %

### Castle 11/23 IP

Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT	15 %
PROTEINS	20 %
CARBOHYDRATES	56 %
MOISTURE	3 %
ASHES	6 %

### Castle 15/20 IK

Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT	19 %
PROTEINS	12 %
CARBOHYDRATES	62 %
MOISTURE	3 %
ASHES	4 %

### Castle 19/12 IP

Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT	20 %
PROTEINS	6 %
CARBOHYDRATES	68 %
MOISTURE	3 %
ASHES	3 %

### Castle 20/6 IP

Color: creamy white  
Taste: fresh



### Castle 20/14 IPS

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	20 %
PROTEINS	14 %
CARBOHYDRATES	58 %
MOISTURE	3 %
ASHES	5 %



### Castle 26/4 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	26 %
PROTEINS	4 %
CARBOHYDRATES	65 %
MOISTURE	2 %
ASHES	3 %








PARAMETERS	VALUES
FAT	26 %
PROTEINS	5 %
CARBOHYDRATES	64 %
MOISTURE	2 %
ASHES	3 %

**Castle 26/5 IPS**


Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT	26 %
PROTEINS	5 %
CARBOHYDRATES	60 %
MOISTURE	3 %
ASHES	6 %

**Castle 26/5 IP**


Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT	26 %
PROTEINS	8 %
CARBOHYDRATES	55 %
MOISTURE	4 %
ASHES	7 %

**Castle 26/8**


Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT (butyric)	26 %
PROTEINS	9 %
CARBOHYDRATES	57 %
MOISTURE	3 %
ASHES	5 %

**Castle 26/10 BU**

Color: creamy white  
Taste: fresh







Castle 26/10 K

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (vegetable)	26 %
PROTEINS	10 %
CARBOHYDRATES	52 %
MOISTURE	3 %
ASHES	4 %



Castle 26/10 IPK

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (vegetable)	26 %
PROTEINS	10 %
CARBOHYDRATES	57 %
MOISTURE	3 %
ASHES	4 %



Castle 26/10 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (vegetable)	26 %
PROTEINS	10 %
CARBOHYDRATES	55.5 %
MOISTURE	3 %
ASHES	5.5 %



Castle 26/12 IPS

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (vegetable)	26 %
PROTEINS	12 %
CARBOHYDRATES	54 %
MOISTURE	3 %
ASHES	5 %



Castle 26/14 BU

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	26 %
PROTEINS	14 %
CARBOHYDRATES	51 %
MOISTURE	3 %
ASHES	6 %



Castle 26/15 IPK

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	26 %
PROTEINS	15 %
CARBOHYDRATES	52 %
MOISTURE	3 %
ASHES	4 %



Castle 26/15 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT (butterfat)	26 %
PROTEINS	15 %
CARBOHYDRATES	54 %
MOISTURE	2 %
ASHES	3 %



Castle 26/20 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	26 %
PROTEINS	20 %
CARBOHYDRATES	46 %
MOISTURE	3 %
ASHES	5 %





Castle 26/20 IPS

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	26 %
PROTEINS	20 %
CARBOHYDRATES	46 %
MOISTURE	3 %
ASHES	5 %



Castle 26/23 A

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	26 %
PROTEINS	23 %
CARBOHYDRATES	42 %
MOISTURE	3 %
ASHES	6 %



Castle 28/4 IPS 11

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	28 %
PROTEINS	4 %
CARBOHYDRATES	62 %
MOISTURE	3 %
ASHES	3 %



Castle 28/6 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	28 %
PROTEINS	6 %
CARBOHYDRATES	61 %
MOISTURE	3 %
ASHES	2 %



Castle 26/24 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	26 %
PROTEINS	24 %
CARBOHYDRATES	42 %
MOISTURE	3 %
ASHES	5 %



Castle 28/4 IP 11

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	28 %
PROTEINS	4 %
CARBOHYDRATES	62 %
MOISTURE	3 %
ASHES	3 %



Castle 28/10 IPS

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	28 %
PROTEINS	10 %
CARBOHYDRATES	54 %
MOISTURE	4 %
ASHES	4 %



Castle 28/15 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	28 %
PROTEINS	15 %
CARBOHYDRATES	51 %
MOISTURE	3 %
ASHES	3 %



PARAMETERS	VALUES
FAT	28 %
PROTEINS	20 %
CARBOHYDRATES	43 %
MOISTURE	3 %
ASHES	6 %

#### Castle 28/20 BP

Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT (vegetable)	28 %
PROTEINS	20 %
CARBOHYDRATES	45 %
MOISTURE	3 %
ASHES	4 %

#### Castle 28/20 IP

Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT (vegetable)	28 %
PROTEINS	20 %
CARBOHYDRATES	43 %
MOISTURE	2.5 %
ASHES	6.5 %

#### Castle 28/20 Y

Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT	28 %
PROTEINS	24 %
CARBOHYDRATES	38 %
MOISTURE	4 %
ASHES	6 %

#### Castle 28/24 IP

Color: creamy white  
Taste: fresh



PARAMETERS	VALUES
FAT	28 %
PROTEINS	26 %
CARBOHYDRATES	38 %
MOISTURE	3 %
ASHES	5 %

#### Castle 28/26 IP

Color: creamy white  
Taste: fresh





Castle 30/1 KI

Color: white to slightly creamy  
Taste: typical

PARAMETERS	VALUES
FAT	30 %
PROTEINS	1 %
PH (10% solution)	6-8.5
MOISTURE	5 %
ASHES	5 %



Castle 30/4 G

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	30 %
PROTEINS	4 %
CARBOHYDRATES	59 %
MOISTURE	3 %
ASHES	4 %



Castle 30/10 G

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	30 %
PROTEINS	10 %
CARBOHYDRATES	53 %
MOISTURE	3 %
ASHES	4 %



Castle 30/18 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	30 %
PROTEINS	18 %
CARBOHYDRATES	45 %
MOISTURE	3 %
ASHES	4 %



Castle 30/19 IP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	30 %
PROTEINS	19 %
CARBOHYDRATES	44 %
MOISTURE	3 %
ASHES	4 %



Castle 49/16 MKP

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	49 %
PROTEINS	16 %
CARBOHYDRATES	28 %
MOISTURE	3.5 %
ASHES	3.5 %



Castle FFWP 50% Palm T

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	50 %
PROTEINS	max 6.4 %
LACTOSE	38 %
MOISTURE	max 3 %
ASHES	4.6 %



Castle FFWC 50% Coco

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	50 %
PROTEINS	6 %
CARBOHYDRATES	37 %
MOISTURE	max 3 %
ASHES	4 %



Castle 80 Palm

Color: creamy white  
Taste: fresh

PARAMETERS	VALUES
FAT	80.2 %
PROTEINS	2.5 %
CARBOHYDRATES	16.3 %
MOISTURE	max 4 %
ASHES	max 3 %



Castle 80 Coco

Color: typical  
Taste: typical

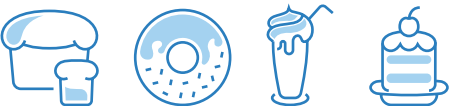
PARAMETERS	VALUES
FAT	80.5 %
PROTEINS	2 %
CARBOHYDRATES	15 %
MOISTURE	0.8 %
ASHES	1.7 %



Castle SMCP 85/15

Color: white  
Taste: chocolatey

PARAMETERS	VALUES
FAT	2.5 %
PROTEINS	31 %
CARBOHYDRATES	53.5 %
MOISTURE	3.5 %
ASHES	9.5 %



Castle WMCP 85/15

Color: light brown  
Taste: fresh

PARAMETERS	VALUES
FAT	23 %
PROTEINS	24 %
CARBOHYDRATES	37 %
MOISTURE	3 %
ASHES	6 %



COCOA POWDER

Cocoa powder is the result of fermenting, roasting, and pressing cacao beans to extract the majority of cocoa butter. It retains the intense flavor of cocoa beans while containing only a small amount of fat. As a concentrated form of cocoa, it has a distinct bitter taste and strong flavor profile.

\*Available upon request





# TAILORED DAIRY BLENDS

## CRAFTED FOR YOUR VISION

At Castle Dairy®, we understand that every food product has its distinct demands and requirements. That’s why we take pride in offering a specialized service that allows us to produce and formulate dairy blends that are perfectly tailored to the unique needs of our clients.



### UNLEASH YOUR CREATIVITY

Our team of experts collaborates closely with you to understand your specific goals and objectives. Whether you’re aiming for a specific flavor profile, texture, nutritional content, or functional attributes, we have the expertise to create a dairy blend that aligns seamlessly with your vision.



### FLEXIBILITY AND VERSATILITY

Our flexible approach empowers you to bring innovative products to market, no matter how complex your requirements. From enhancing the creaminess of desserts to boosting the nutritional content of beverages, our custom dairy blends are versatile tools in your culinary arsenal.



### COLLABORATION FOR SUCCESS

When you partner with Castle Dairy, you’re not just getting a supplier – you’re gaining a collaborator dedicated to your success. Our experienced team is here to support you at every stage, from concept to formulation to production. We believe in a collaborative journey that ensures your products stand out in the market.

# PRIVATE LABEL SOLUTIONS

## YOUR BRAND, OUR EXPERTISE

At Castle Dairy®, we recognize the significance of effective branding. Our private label offerings are designed to empower you in establishing a unique market presence, with products that embody your brand’s essence.



### TAILORED TO PERFECTION

We understand that every brand is unique. Our private label offerings are meticulously tailored to match your brand’s values, ensuring a seamless integration with your overall image.



### ADAPTING TO TRENDS

Consumer preferences evolve rapidly. With our agile production processes, we swiftly respond to market trends, keeping your private label offerings fresh, relevant, and in demand.



### COLLABORATIVE PARTNERSHIP

We believe in partnership. Our team works closely with yours to turn your private label vision into reality. By blending your insights with our expertise, we create products that reflect your brand’s identity authentically.







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