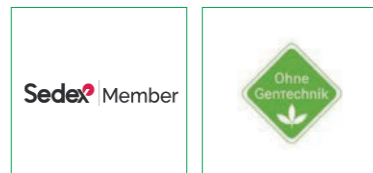
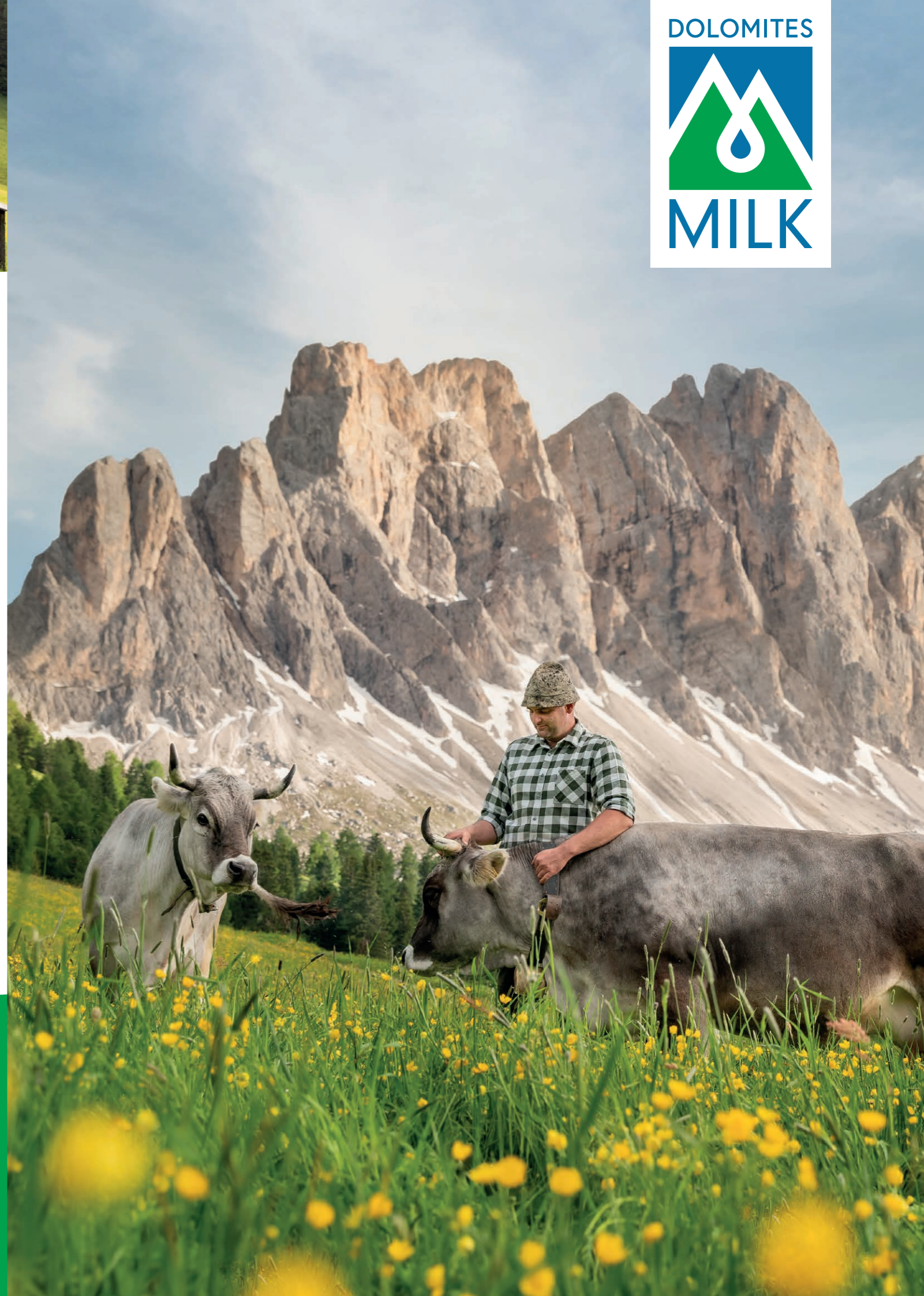
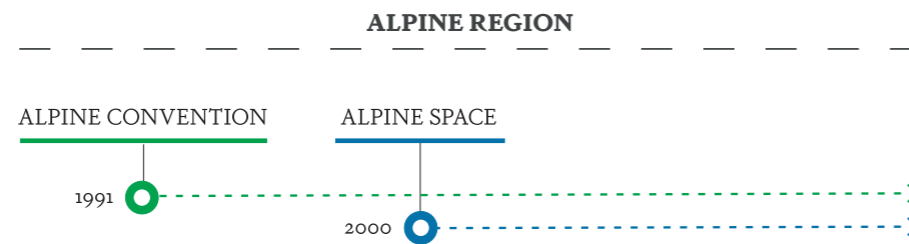




Our certifications

Numerous certificates attest to the strict and innovative corporate ethos that Dolomites Milk ensures in technical innovation, quality assurance, hygienic standards and environmental management. We also take the dietary needs of different ethnic or religious groups into account and can produce Kosher and Halal certified.



DOLOMITES MILK SRL/GMBH

Production site: Zona produttiva Rieper 2 | I - 39030 Vandoies/Vintl (BZ)
 TEL: +39 0472 088000 | FAX +39 0471 344050 | info@dolomites-milk.com | www.dolomites-milk.com

Our values

- Social responsibility:**
 we support small family-owned farms.
- Sustainability:**
 Expressed in the welfare of animals, people and our environment, as well as our whole activity.
- Natural:**
 Natural, as well as non-GMO raw materials are crucial for our products and processing.
- Joy & respect:**
 We handle our milk with joy and respect in order to obtain a natural and pure product.



Our vision

We supply our customers with a carefully manufactured, high-quality niche product from non-GMO milk and whey from the Alpine region. Together with our clients, we develop tailor made products and adapt them flexibly to their specific and individual needs.



Our mission

Our mission is to serve customers and international partners of the premium food industry with our products by establishing a long-term and trusting partnership. Our milk and whey derivatives are 100% natural and of the highest quality. By respecting the tradition of small family-owned farms in the Alpine region, as well as our environment, we stand for traceability and social and economic sustainability of our activity.



Product range

High-quality milk and whey powder from the Alps. 100% NON-GMO Alpine Milk from animals fed with NON-GMO feeds.

Dolomites Milk supplies national and international customers with natural and high-quality milk and whey powders, especially manufacturers of chocolate, confectionery, bakery, ice cream as well as infant nutrition products in the premium food segment. Our NON-GMO Alpine Milk and whey powders from animals fed with NON-GMO feeds are based on raw materials mainly from farms in the Alpine region. High-quality recipes developed with our customers, gentle processing of the raw materials and state-of-the-art technologies ensure that we meet our customers requirements.

Skim Milk Powder – Low Heat

Skim Milk Powder with a milk fat content of maximum 1.5% of the product weight. The Dolomites Milk Skim Milk Powder is ideal to produce high-quality Confectionery and Bakery products, Ice Cream and Chocolate as well as infant nutrition products. The Skim Milk Powder is produced exclusively as a „low-heat“ variant in order to preserve the original and natural characteristics of the milk as best as possible.

Whole milk Powder

Milk powder with a minimum milk fat content of 26% of the product weight. The Dolomites Milk Whole Milk Powder is ideal to produce high-quality Ice Cream Confectionery & Bakery products and Chocolate as well as infant nutrition products.

Cream powder

Our cream powder has a fat content of at least 42% and offers many advantages in comparison to the use of butter or liquid cream. The powder can be used in various food sectors such as the production of ice cream, baked goods, chocolate or confectionery.

Sweet Whey Powder

Sweet Whey powder with a maximum milk fat content of 1,5% of the product weight. The Dolomites Milk Sweet whey powder is ideal for the Premium Bakery, Ice Cream and Chocolate Industry.



DEMIN 40

Demin 40 with a degree of demineralization of at least 40%. In this case we focus on a process that is gentle on the product in order to guarantee highest product quality and product safety. Dolomites Milk Demin 40 is the ideal ingredient for many whey drinks, other “wellness” products as well as for the Ice Cream, Bakery and Chocolate Industry.

DEMIN 50

Demin 50 with a degree of demineralization of at least 50%. By combining the state-of-the-art technologies such as electro dialysis and nanofiltration systems, we can demineralize our sweet whey powders up to 50%. Dolomites Milk Demin 50 is the ideal ingredient for premium food industries such as Ice Cream, Bakery and the Chocolate Industry along with the Milk Industry itself. This product with its meticulous processing methods ensures an outstanding sensory profile

WPC 35%

Our whey protein concentrate powder is obtained from sweet whey through the process of ultrafiltration. A protein content of at least 35% in dry matter is guaranteed and is suitable for various applications, for example in bakery, ice cream production and other food applications.

Personalized Recipes

The Dolomites Milk research and development team develops also specific recipes for individual customer needs.