

since
1997

birdir.

TKAS

...from the heart of nature

ABOUT US

Decades of experience

Kaskat Dairy is a well-established, reliable producer and supplier of stable quality dairy products since **1997**.

Global trade – Global logistics

We work hard to identify customers' requirements and aim to enhance their satisfaction. Professionalism, efficient logistics - all together with our passion allow us to offer you excellent customer service and timely worldwide deliveries of the dairy products.

In response to our customers' requests we started to manufacture special compositions of dairy ingredients — Fat Filled Milk Powders and Skimmed Milk Powder Blends. Those flexible formulations attracts a wide range of new customers from all over the world.

Meeting customers' expectations

Top quality, wide selection of ingredients and final products — for various applications. Carefully and precisely tailored dairy products, coming from the heart of nature.

reliability
quickly, timely
efficiently

quality
and innovation

flexibility
to customers'
expectations

knowledge
over twenty five years
of experience

sustainability
professionalism
effectiveness



OUR BRANDS

industrial type **25,00 kg** and **10,00 kg**



consumer package **250 g - 2,5 kg**



PRODUCTS

SKIMMED MILK POWDER

APPLICATION

dairy foods, UHT milk, cultured yoghurts, desserts, recombined condensed milk, dry mixes, bakery, confectionery, meat products.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	34,0% min.
Fat	1,25% max.
Moisture	4,0% max.
Lactose	55,0% max.
Ash	8,5% max.
Ph	6,0 min.
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	light cream
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky
Heat Treatment	Low Heat, Medium Heat, High Heat

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Total Plate Count	10 000 cfu/g max.
Coliforms	not detected /g
E-coli	not detected /0,1g
Salmonella	not detected /25g
Antibiotics	not detected
Yeasts & Moulds	100 max.

PACKING

four-layer paper bag with polythene liner, 25 kg net.

FULL CREAM MILK POWDER

APPLICATION

confectionery, milk chocolate, bakery, beverage whiteners, ice cream, chocolate drinks, yoghurt, frozen foods.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	25,0% min.
Fat	26,0% - 28,0%
Moisture	4,0% max.
Lactose	38,0% approx.
Ash	6,5% approx.
Ph	6,0 max.
Insolubility	1,0 - 1,5 ml max.
Purity	A, A/B
Colour	light cream
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky
Solubility	Regular, Instant

APPLICATION

confectionery, bakery, pastry, biscuits, desserts, cream fillings, ice cream, chocolate, beverage, yogurt, cheese and similar.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	10,0% - 32,5% m/m
Fat	1,5% max.
Moisture	4,0% max.
Lactose	50,0% - 75,0% m/m
Ash	8,5% max.
Ph	6,5 max.
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	white to yellowish
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky

SKIMMED MILK POWDER BLENDS

(REPLACERS / TARIF BOOSTERS)

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Total Plate Count	20 000 cfu/g max.
Coliforms	not detected /g
E-coli	not detected /0,1g
Salmonella	not detected /25g
Antibiotics	not detected
Yeasts & Moulds	100 max.

PACKING

four-layer paper bag with polythene liner, 25 kg net.



REGULAR FAT FILLED MILK POWDERS

High protein

APPLICATION

yoghurts, chocolate, ice cream, desserts, biscuits, confectionery, coffee and tea whiteners, bakery, pastry.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	20,0% - 26,0% m/m
Fat	26,0% - 28,0% m/m
Moisture	4,0% max.
Lactose	38,0% approx.
Ash	6,5% approx.
Ph	6,0 max.
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	white to yellowish
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Total Plate Count	20 000 cfu/g max.
Coliforms	not detected /g
E-coli	not detected /0,1g
Salmonella	not detected /25g
Antibiotics	not detected
Yeasts & Moulds	100 max.

PACKING

four-layer paper bag with polythene liner, 25 kg net.



Low protein

APPLICATION

recombined liquid milk, milk drinks, milk shakes, coffee and tea whiteners, biscuits, desserts, confectionery, bakery, pastry.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	4,0% - 18,0% m/m
Fat	26,0% - 28,0% m/m
Moisture	4,0% max.
Lactose	38,0% approx.
Ash	6,5% approx.
Ph	6,0 max.
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	white to yellowish
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky

PRODUCTS

INSTANT FAT FILLED MILK POWDERS

APPLICATION

yoghurts, chocolate, ice cream, recombined liquid milk, desserts, coffee and tea whiteners, bakery, pastry, biscuits, desserts, confectionery, analogue cheese.

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Total Plate Count	20 000 cfu/g max.
Coliforms	not detected /g
E-coli	not detected /0,1g
Salmonella	not detected /25g
Antibiotics	not detected
Yeasts & Moulds	100 max.

PACKING

four-layer paper bag with polythene liner, 25 kg net.

High protein

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	20,0% - 26,0% m/m
Fat	26,0% - 28,0% m/m
Moisture	4,0% max.
Lactose	38,0% approx.
Ash	6,5% approx.
Ph	6,0 max.
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	white to yellowish
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky



PRODUCTS

POWDER MIX FOR SOFT AND SWIRL ICE CREAM

DESCRIPTION

Grand Gelato is a blend of milk powders and coconut fat with additives. It is especially designed to make your ice cream natural, smooth and soft. Our ice cream base is the multifunctional, easy and flexible component for preparing your perfect gelato. It is suitable for whipping and freezing in an ice cream machine.

INGREDIENTS

Sugar, skimmed milk powder, butter milk powder, coconut fat, glucose syrup, maltodextrin, whey powder, glucose, salt, aroma and stabilizing substances (guar gum, cellulose gum, xanthan gum, mono- and diglycerides of fatty acids, propane-1, 2-diol esters of fatty acids, sodium, potassium and calcium salts of fatty acids, dextrose).

KASKAT DAIRY
Grand gelato
*PREBIOTICS



- ✓ Highest quality.
- ✓ Long shelf life. Storage at ambient temperature.
- ✓ Easy to make – just add water, stir well, allow 20 minutes and pour into the ice cream machine.
- ✓ 1kg of Grand Gelato Ice Cream Powder = 35-40 portions of ready-made ice cream (70 g each).
- ✓ Suitable for all kinds of machines (soft and swirl ice cream)

PACKING | NET WEIGHT

Aluminum sachets: 2,5 kg
Paper bag with foil insert: 10 kg, 25 kg

On individuals orders:

– aluminum sachets: 1 kg, 1,4 kg, 1,5 kg, 1,6 kg, 2,0 kg

STORAGE CONDITIONS:

Store in a dry place at a temperature not exceeding **24°C** and a relative humidity not exceeding **75%**.

SWEET WHEY POWDER

APPLICATION

bakery products, cakes, bread, processed cheese, frozen desserts, sauces, meat emulsions, confectionery, dry soups, ice cream.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	11,0% min.
Fat	1,5% max.
Moisture	4,0% max.
Lactose	75,0% max.
Ash	9,0% max.
Ph	6,0 min.
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	light cream
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky

DEMINERALIZED WHEY POWDER

APPLICATION

bakery products, dairy foods, pasta sauces, chocolate, confectionery, dairy mixtures, cookies, noodles, sauces, sweets and ice cream.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	11,0% min.
Fat	1,5% max.
Moisture	4,0% max.
Lactose	70,0% - 85,0% m/m
Ash D40 - D50	5,5% - 6,0% m/m
Ash D70 - D90	1,0% - 3,0% m/m
Ph	6,0 min.
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	light cream
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Total Plate Count	30 000 cfu/g max.
Coliforms	not detected /g
E-coli	not detected /0,1g
Salmonella	not detected /25g
Antibiotics	not detected
Yeasts & Moulds	100 max.

PACKING

four-layer paper bag with polythene liner, 25 kg net.

PRODUCTS

LACTOSE

APPLICATION

milk formula, beverages, confectionery, culinary, fine bakery, beverage whiteners, frozen foods.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	0,3% max.
Granulation	unground, 100 & 200 mesh
Moisture	0,3% max.
Lactose	99,0% min.
Ash	0,3 % max.
Ph	4,0 - 7,0 m/m
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	white to slightly yellow
Flavour	milky and sweet
Texture	free flowing, free of lumps
Taste	clean, slightly sweet

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit	Value/Unit
Total Plate Count	10 000 cfu/g max.	50 000 cfu/g max.

PACKING

four-layer paper bag with polythene liner, 25 kg net.

PERMEATE

APPLICATION

biscuits, bakery, drinks, confectionery, chocolate, instant soups and sauces, dairy foods, seasonings and snacks.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Protein	2,0% - 5,0% m/m
Fat	1,5% max.
Moisture	4,0% max.
Lactose	80,0% min.
Ash D40 - D50	5,8% - 8,5% m/m
Ph	5,6 - 6,5 m/m
Insolubility	1,0 ml max.
Purity	A, A/B
Colour	light cream
Flavour	typical milky
Texture	free flowing, free of lumps
Taste	typical milky



PRODUCTS

KASLAC FAT POWDER

DESCRIPTION

KASLAC is a product designed for the supply of fat, lactose and dairy proteins in the manufacturing of several food products. With its creamy colour, flowability and homogeneity Kaslac provides a pleasant flavour and taste to the final application.

APPLICATION

bakery, white sauces, pastry, custards, chocolate, confectionary, dairy creamers and dairy drinks.



TYPE	40 VG	45 VG	50 VG
Protein	max. 5	max. 5	max. 5
Fat	min. 40	min. 45	min. 50
Moisture	max. 4,0	max. 4,0	max. 4,0
Ash	max. 5,0	max. 5,0	max. 5,0
Lactose	approx. 49	approx. 44	approx. 39
Purity	A, A/B	A, A/B	A, A/B

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Total Plate Count	20 000 cfu/g max.
Coliforms	not detected /g
E-coli	not detected /0,1g
Salmonella	not detected / 25g
Antibiotics	not detected
Yeasts & Moulds	100 max.

PACKING

four-layer paper bag with polythene liner, 25 kg net.

EGG YOLK POWDER

Analysis	VALUE / UNIT
Moisture	max. 4%
Fat	min. 58%
Protein	min. 33%
pH value	6,0 – 6,5
Granulation	16 mesh
Emulsifying ability	min. 850 cm3
Solubility	min. 85%
L-lactic acid	< 1000 mg/kg
Reducing sugars	max. 1,6%
Heavy metals	max. 10 ppm Pb/kg

WHOLE EGG POWDER

Dry basis	min 95%
Fat	min 39%
Free fatty acids	max 3,5% of oleic acid

Content of egg shells, egg membranes and other particles of strange ingredients-max 100mg/kg

COCOA POWDERS

- NATURAL COCOA POWDER
- ALKALIZED COCOA POWDER 10-12%
- PACKING 25 KG BAGS

Analysis	VALUE / UNIT
Fat	10%-12%
Moisture	5% max
PH	7.2-8.0 max
Ash	12% max
Acid insoluble ash	1% max
Alkalinity of total ash	6% max
Fineness	99.6 through 200 mesh sieve

These results apply to an average range of samples covering the goods when leaving the plant

EGG POWDERS

Egg powders are an excellent solution for food industry: in bakeries and confectionery industry but they are also applicable in other food sectors. They do not require to be stored in cooled conditions as fresh eggs and the shelf life of egg powders is also significantly longer.

ALBUMIN (WHITE) EGG POWDER

Analysis	VALUE / UNIT
Moisture	max. 8%
Fat	max. 0,2 %
Protein	min. 80%
pH value	5,0 – 7,5
Granulation	40 mesh
Foaming index	min. 150 mm
The foam stability	max. 280 ml
The foam stability	min. 60 g
Solubility	min. 92 %
L-lactic acid	< 1000 mg/kg
Butyric acid	< 10 mg/ kg
Reducing sugars d.m.	max. 1,6 %
Heavy metals	max. 10 ppm PB/kg



Analysis	VALUE / UNIT
Total Plate Count	5000cfu/g max
Yeasts	≤ 50cfu/g max
Moulds	≤ 50cfu/g max
Enterobacteriaceae	Absent/g
E.coli	Absent/g
Salmonella	Absent/25g
Lipase&proteinase	N/A

PRODUCTS

BUTTER

APPLICATION

dairy spread, fat blends, chocolate, sauces, confectionary, ice cream, ready meals, processed cheese

BUTTER SPREAD

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Fat	82,0% min.
Moisture	16,0% max.
Milk Solids Non Fat	2,0%
pH Sweet Cream	4,5 - 6,9 m/m
pH Lactic	4,9 - 5,3 m/m
Peroxide Value	0,5 meq.O ₂ /kg max.
Free Fatty Acids	0,6% max.
Colour	light creamy to yellow
Flavour	clean buttery
Texture	well spreadable
Taste	typical to butter
Types	sweet cream, lactic, unsalted, salted

PACKING

20 kg -25 kg cardboard box, wrapped in foil.

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Total Plate Count	1000 cfu/g max.
Coliforms	not detected /g
E-coli	not detected /0,1g
Salmonella	not detected /25g
Antibiotics	not detected
Yeasts & Moulds	100 max.

APPLICATION

fat blends, chocolate, sauces, confectionary, ice-cream, ready meals, sandwiches and burgers, cooking and baking.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Fat	82,0% min.
Milk fat content	1,0% - 20,0%
Moisture	16,0% max.
Melting point	28°C - 37°C
Colour	light creamy to yellow
Flavour	clean buttery
Texture	well spreadable, creamy structure
Taste	buttery taste

PACKING

5 - 25kg cardboard box wrapped in foil,
1kg block, 100 - 200g block.

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Total Plate Count	50 000 cfu/g max.
Coliforms	not detected /g
E-coli	not detected /0,1g
Salmonella	not detected / 25g
Antibiotics	not detected
Yeasts & Moulds	100 max.

FROZEN BUTTER REPLACER

APPLICATION

culinary and general food processing applications such as bakery, pastry, ice cream, confectionary, white cheese production.

CHEMICAL, PHYSICAL & MICROBIOLOGICAL PROPERTIES

Analysis	Value/Unit
Moisture	14-16%
Fat	82,5-84,5%
Melting point	38-43
Total plate count	3000 cfu/g max
Yeasts	100 cfu/g max
Moulds	100 cfu/g max

BENEFITS

Multipurpose frozen butter replacement from beef fat and additives. This product has similar features to natural frozen butter and can be blended or can replace frozen butter in many applications, in order to reduce ingredients costs.

PACKING

Cardboard box of 25 kg net with plastic liner bag

ANHYDROUS MILK FAT

BUTTER OIL/GHEE

APPLICATION

bakery products, cakes, bread processed cheese, frozen desserts, sauces, meat emulsions, confectionery, dry, soups, ice cream.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit
Fat	99,8% min.
Moisture	0,1% max.
Peroxide Value	0,2 meq.O2/kg max.
Free Fatty Acids	0,3% max.
Copper	0,05 mg/kg max.
Iron	0,2 mg/kg max.
Heavy Metals	0,5 mg/kg max.
Colour	light creamy to yellow
Flavour	clean buttery
Texture	well spreadable
Taste	typical to anhydrous milk fat

PACKING

drums 190-210 kg,
900 kg totes,
cartons 18-25 kg with inner liner.

ANHYDROUS MILK FAT REPLACER

BUTTER OIL REPLACER

APPLICATION

Culinary and general food processing applications such as: bakery, pastry, confectionary, dairy applications – condensed milk, UHT.

BENEFITS

Multipurpose butter oil substitute / shortening replacer and milk fat blending agent. This product has similar features to natural butter oil and can be blended or replace butter oil in many applications in order to reduce ingredients costs.

CHEMICAL & PHYSICAL MICROBIOLOGICAL PROPERTIES

Analysis	Value/Unit
Free Fatty Acids	0,10 max as% oleic
Fat	99,8-99,9%
Peroxide Value	1,0 max meq/kg
Melting point	38-43
Total plate count	3000 cfu/g max
Yeasts	100 cfu/g max
Moulds	100 cfu/g max

PACKING

Cardboard box of 15 kg net with plastic liner bag, plastic pail of 15 kg, totes of 900 kg.



PRODUCTS

SUNFLOWER OIL REFINED

DEODORIZED WINTERIZED

APPLICATION

nutritious ingredient in many foods, such as health bars, salad dressings, emulsions, spreads similar to butter.

BENEFITS

Rich in Vitamin E and low in saturated fat. It also contains monounsaturated and polyunsaturated fats along with vitamins that makes it one of the healthiest oils for consumption.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit	Value/Unit
Peroxide Value (at the time of loading)	meq O2/kg 1,0 max.	meq O2/kg 5,0 max.
Acid number	mg KOH/g 0,15 max.	mg KOH/g 4,00 max.
Colour value	mg of Iodine max. 2,0	mg of Iodine max. 25
Moisture and volatile matter	0,01 % max.	0,01 % max.
Phosphorus (in terms of stearoooleosytyn)	0,08 % max.	0,06 % max.

PACKING

Tanks and flexitanks of 22-24MT,
plastic bottles of: 0,5l 1l, 2l, 3l, 5l, 10l.



SUNFLOWER OIL CRUDE

APPLICATION

production of refined edible sunflower oil, mixed edible oil, blended edible vegetable fat, fat spreads, mayonnaise and related products.

HEAVY METALS

Analysis	Value/Unit
Arsenic	0,100 mg/kg max.
Cadmium	0,005 mg/kg max.
Mercuries	0,005 mg/kg max.
Coppers	0,08 mg/kg max.
Iron	0,300 mg/kg max.
Lead	0,009 mg/kg max.

CASEIN & CASEINATES

MILK & WHEY PROTEIN

APPLICATION

nutritional and protein fortified beverages, bakery, recombined and processed cheese, infant foods, confectionery.

CHEMICAL & PHYSICAL PROPERTIES

Analysis	Value/Unit		
	MPC 85	WPC 80	WPC 34/35
Protein	85,0% min.	80,0 % min	34,0% min.
Fat	2,0% max.	8% max	5% max
Moisture	6,0% max.	5% max	6,0% max.
Lactose	8,0% max.	5% max	55 % max
Ash	8,0% approx.	5% max	8,0% approx.
Ph	6,0-7,2 max.	6,0-7,4	6,0-6,8
Insolubility	0,5 ml max.	2 ml max.	0,5 ml max.
Purity	A, A/B	A, A/B	A, A/B
Colour	light cream	light cream	light cream
Flavour	typical milky	typical milky	typical milky
Texture	free flowing, free of lumps	free flowing, free of lumps	free flowing, free of lumps
Taste	clean and bland	clean and bland	clean and bland

Analysis	Value/Unit		
	Acid Casein	Rennet Casein	Na & Ca Caseinates
Protein	86,0% min.	86,0% min.	88,0% min.
Fat	1,0% max.	1,0% max.	1,0% max.
Moisture	9,0% max.	9,0% max.	6,0% max.
Lactose	0,2% max.	0,2% max.	0,2% max.
Ash	2,5% max.	8,0% max.	0,2% max.
Ph	4,7 max.	6,0 min.	7,0 max.
Insolubility	1,0 ml max.	1,0 ml max.	1,0 ml max.
Purity	A, A/B	A, A/B	A, A/B
Colour	typical milky	typical milky	typical milky
Flavour	typical milky	typical milky	typical milky
Texture	free flowing, free of lumps	free flowing, free of lumps	free flowing, free of lumps
Mesh size	90-110	30-90	90-110
Taste	clean and bland	clean and bland	clean and bland

PACKING multiply paper bag with polythene liner 15 kg, 20 kg or 25 kg net

PRODUCTS

CHEESE

APPLICATION

convenience food production, processed cheese, retail sector, catering and hotel industry.

CHEMICAL & PHYSICAL PROPERTIES

Analysis					
Type	Gouda	Edam	Maasdamer	Cheddar	Mozzarella
Fat in dry matter	50,0% min.	40,0% min.	45,0% min.	61,0% min.	60,0% min.
Fat	27,0% min.	24,0% min.	27,0% min.	29,0% min.	20,0% min.
Moisture	47,0% max.	45,0% max.	45,0% max.	39,0% max.	50,0% max.
pH	5,2 min.	5,0 min.	5,2 min.	5,0 min.	5,0 min.
Salts	1,5% min.	1,2% min.	1,1% min.	1,5% min.	1,5% min.

CHEESE LIKE & ANALOGUES

CHEMICAL & PHYSICAL PROPERTIES

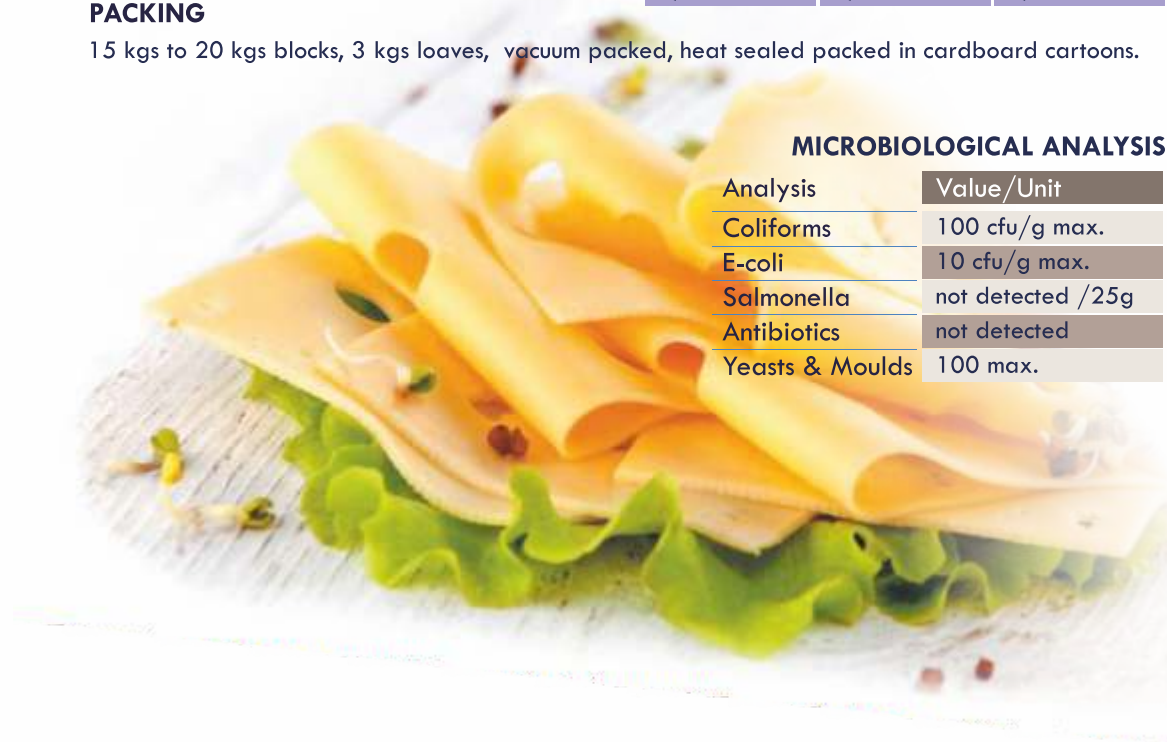
Analysis			
Type	Gouda type	Maasdamer type	Mozzarella type
Fat in dry matter	43,0% min.	43,0% min.	36,0% min.
Fat	25,0% min.	25,0% min.	18,0% min.
Moisture	40,0% max.	45,0% max.	47,0% max.
pH	5,2 min.	5,2 min.	5,0 min.
Salts	1,0% min.	1,0% min.	1,0% min.

PACKING

15 kgs to 20 kgs blocks, 3 kgs loaves, vacuum packed, heat sealed packed in cardboard cartons.

MICROBIOLOGICAL ANALYSIS

Analysis	Value/Unit
Coliforms	100 cfu/g max.
E-coli	10 cfu/g max.
Salmonella	not detected /25g
Antibiotics	not detected
Yeasts & Moulds	100 max.



WORLDWIDE REACH



Multinational
& multilingual
Team



over 40
professionals
from
9 countries

EXPORT DIRECTIONS

80+ countries

We are exporting all over the world,
shipping to countries located in 5 continents.

GLOBAL EXPANSION



OUR REPRESENTATIVES

- China
- Ukraine
- Belarus
- Kazakhstan
- Bangladesh
- Turkey
- Egypt
- UAE
- Mongolia

IMPORT SOURCES
30 countries

- established **1997**
- new HQ **2001**
- 300% turnover increase **2003**
- branch office in Belarus **2004**
- ADPI member **2006**
- branch office in Ukraine **2007**
- first forbes diamond award **2009**
- branch office in Kazakhstan **2010**
- new production plant **2010**
- branch office in China **2012**
- branch office in Turkey **2014**
- in the top 2000 Polish biggest enterprises **2016**
- new HQ in Poland **2019**
- established Forte Milk+ **2020**
- branch office and warehouse in Dubai **2021**
- established Grand Gelato **2022**
- opened 2nd production plant **2022**



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