

Kerisom Food Enterprises Limited x Quark Dairy Intelligence Institute

The Bridge Between Global & Chinese Farmers

Your reliable source for premium Chinese dairy ingredients, straight from our pastures to your production line.

Who we are

- We collect fresh milk from China's top dairy provinces (Inner Mongolia, Ningxia, Heilongjiang, Hebei and more) and turn it into cream, butter, anhydrous milk fat, milk powders and cheese powders.
- Our own labs use bio-fermentation and enzyme hydrolysis to upgrade every drop, so you get stable quality, better flavour and total traceability.

Why choose us

- Farm-to-fork tracking on every batch
- BRCGS, HACCP, HALAL, ISO, Sedex and CNAS certified
- Year-round volume, instant payment to farmers, no supply shocks
- Export footprints in Middle-East, South-East Asia, South America plus domestic "Dairy-Fat Solutions Library"

R&D power

- International team of flavour chemists and dairy technologists.
- Solid-fat-content engineering delivers NZ-style or EU-style melting profiles on request.
- 24-hour lab service: microbiology, chemistry, sensory, all under one roof.

Sustainability & social impact

- Milk Value Index rewards farmers for quality, not just volume.
- Value-added dairy fats extend cow productivity, reduce herd culling.
- Optimised cold-chain and ambient shipments cut carbon miles.

FROZEN CREAM



Product code:001A *For Global*

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Fat	% m/m	42	40	45	ISO 23318
Milk Solids non fat	% m/m	4.0			Calculation
Acidity	°T	13		20	GB 5009.239

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	< 1000	5000	ISO 4833-1
Coliforms	cfu/g	< 10	10	ISO 4382
Staphylococcus aureus	cfu/g	< 10	10	ISO 6888-1
Yeast and Moulds	cfu/g	< 10	50	ISO 6611
Salmonella	/750g	Not Detected	Not Detected	ISO 6579

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical	Typical		Visual
Foreign matter	/100 g	Pass	Pass		Visual

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Typical/Atypical	Typical	Typical		Sensory Analysis

Full Cream Milk Powder



Product code:101A

CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	24.0	27.6	ISO 8968-1
Moisture	% m/m		4.5	ISO 5537
Fat	% m/m	26.0		ISO 23318
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Restored Lactic Acidity	°T		18	GB 5009.239
Titratable Acidity	% m/v		0.15	SMEDP 15.020

Note: Titratable acidity = Restored Lactic Acidity * 0.009

MICROBIOLOGICAL	UNITS	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	20,000	ISO 4833 MOD
Staphylococcus aureus	cfu/g	Not Detected	ISO 6888-1 MOD
Coliforms	/g	Not Detected	ISO 11866-1 MOD
Escherichia coli	/g	Not Detected	ISO 11866-1 MOD
Yeast and Moulds	cfu/g	50	ISO 6611 MOD
Salmonella	/750g	Not Detected	ISO6579

PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		Visual
Foreign matter	/32.5g	Pass		Visual
Insolubility index	mL		1.0	ISO 8156
Scorched particles	/32.5g		B	SMEDP 15.172
Impurity	mg/kg		16	GB 5413.30

Note: Impurity is equivalent to Scorched particles

SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavor	Typical/Atypical	Typical		Sensory Analysis

Skim Milk Powder

Product code:102A



CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	32.4	36.7	ISO 8968-1
Moisture	% m/m		4.5	ISO 5537
Fat	% m/m		1.5	ISO 23318
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Restored Lactic Acidity	°T		18	GB 5009.239
Titrateable Acidity	% m/v		0.15	SMEDP 15.020

Note: Titrateable acidity = Restored Lactic Acidity * 0.009

MICROBIOLOGICAL	UNITS		MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g		20,000	ISO 4833 MOD
Staphylococcus aureus	cfu/g		Not Detected	ISO 6888-1 MOD
Coliforms	/g		Not Detected	ISO 11866-1 MOD
Escherichia coli	/g		Not Detected	ISO 11866-1 MOD
Yeast and Moulds	cfu/g		50	ISO 6611 MOD
Salmonella	/750g		Not Detected	ISO6579

PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		Visual
Foreign matter	/25g	Pass		Visual
Insolubility index	mL		1.0	ISO 8156
Scorched particles	/25g		B	SMEDP 15.172
Impurity	mg/kg		16	GB 5413.30

Note: Impurity is equivalent to Scorched particles

SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavour	Typical/Atypical	Typical		Sensory Analysis

UNSALTED CREAMERY BUTTER MADE FROM 100% COW MILK



Product code:301A *For Asia-Pacific*

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture	% m/m	15.7		16	ISO 5537
Fat	% m/m	82.9	82		ISO 23318
Milk Solids non fat	% m/m	1.4		2	Calculation

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	< 1000	10000	ISO 4833-1
Coliforms	cfu/g	< 1	10	ISO 4382
Staphylococcus aureus	cfu/g	< 10	10	ISO 6888-1
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1
Yeast and Moulds	cfu/g	< 1	10	ISO 6611
Salmonella	/750g	Not Detected	Not Detected	ISO 6579
Listeria	/125g	Not Detected	Not Detected	ISO 11290-1

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical	Typical		Visual
Foreign matter	/100 g	Pass	Pass		Visual

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Typical/Atypical	Typical	Typical		Sensory Analysis

UNSALTED CREAMERY BUTTER MADE FROM 100% COW MILK



Product code:701A

Typical Nutritional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Energy (kJ/100g)	3121
Calories (kcal/100g)	746
Moisture (g/100g)	14.9
Protein (g/100g)	0.6
Total Fat(Milkfat)(g/100g)	83.8
Total Carbohydrate (g/100g)	0.6
Total Sugar (Lactose) (g/100g)	0.6
Dietary Fibre	Nil
Cholesterol (mg/100g)	200
Ash (g/100g)	<1
Fatty Acids (g/100g Product)	
Saturated fatty acids	52.7
Mono unsaturated fatty acids	24.2
Poly unsaturated fatty acids	3.4
Trans fatty acids	1.5

Typical Physical Properties

Color	Uniform, Creamy white
Flavor & Odour	Pure, Clean, Creamery

Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<10,000
Coliforms (cfu/g)	<10
Salmonella (/750g)	Not Detected
E.coli (/g)	Not Detected
Listeria (/125g)	Not Detected
Yeast & Mould (cfu/g)	<10

Typical Chemical Analysis

Free fatty acids as Oleic acid (%m/m)	<0.3
Peroxide Value (meq/kg)	<0.2

Quality Assurance

- Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
- Product is Pasteurised.
- Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.
- During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

Compliance

- BRC Level A
- HACCP
- HALAL

Suggested Labelling

Unsalted Creamery Butter made from 100% cow milk

ANHYDROUS MILKFAT (AMF)



Product code:801A For Global

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture (Karl Fischer)	% m/m	<0.1		0.1	ISO 5536
Milkfat	% m/m	99.9	99.8		100-Moisture
Free Fatty Acids (as Oleic Acid)	% m/m	0.2		0.3	AOCS Ca 5a 40
Peroxide Value	Meq O ₂ /kg	0.2		0.3	ISO 3976

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100	1000	ISO 4833-1
Coliforms	cfu/g	< 1	10	ISO 4382
Staphylococcus aureus	cfu/g	< 10	10	ISO 6888-1
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1
Yeast and Moulds	cfu/g	< 1	10	ISO 6611
Salmonella	/750g	Not Detected	Not Detected	ISO 6579
Listeria	/125g	Not Detected	Not Detected	ISO 11290-1

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical	Typical		Visual
Foreign matter	/50 g	Pass	Pass		Visual

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Typical/Atypical	Typical	Typical		Sensory Analysis

DECOLORISED ANHYDROUS MILKFAT



Product code:801D For Global

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture (Karl Fischer)	% m/m	<0.1		0.1	ISO 5536
Milkfat	% m/m	99.9	99.8		100-Moisture
Free Fatty Acids (as Oleic Acid)	% m/m	0.2		0.3	AOCS Ca 5a 40
Peroxide Value	Meq O ₂ /kg	0.2		0.3	ISO 3976

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100	1000	ISO 4833-1
Coliforms	cfu/g	< 1	10	ISO 4382
Staphylococcus aureus	cfu/g	< 10	10	ISO 6888-1
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1
Yeast and Moulds	cfu/g	< 1	10	ISO 6611
Salmonella	/750g	Not Detected	Not Detected	ISO 6579
Listeria	/125g	Not Detected	Not Detected	ISO 11290-1

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical	Typical		Visual
Foreign matter	/50 g	Pass	Pass		Visual

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Typical/Atypical	Typical	Typical		Sensory Analysis