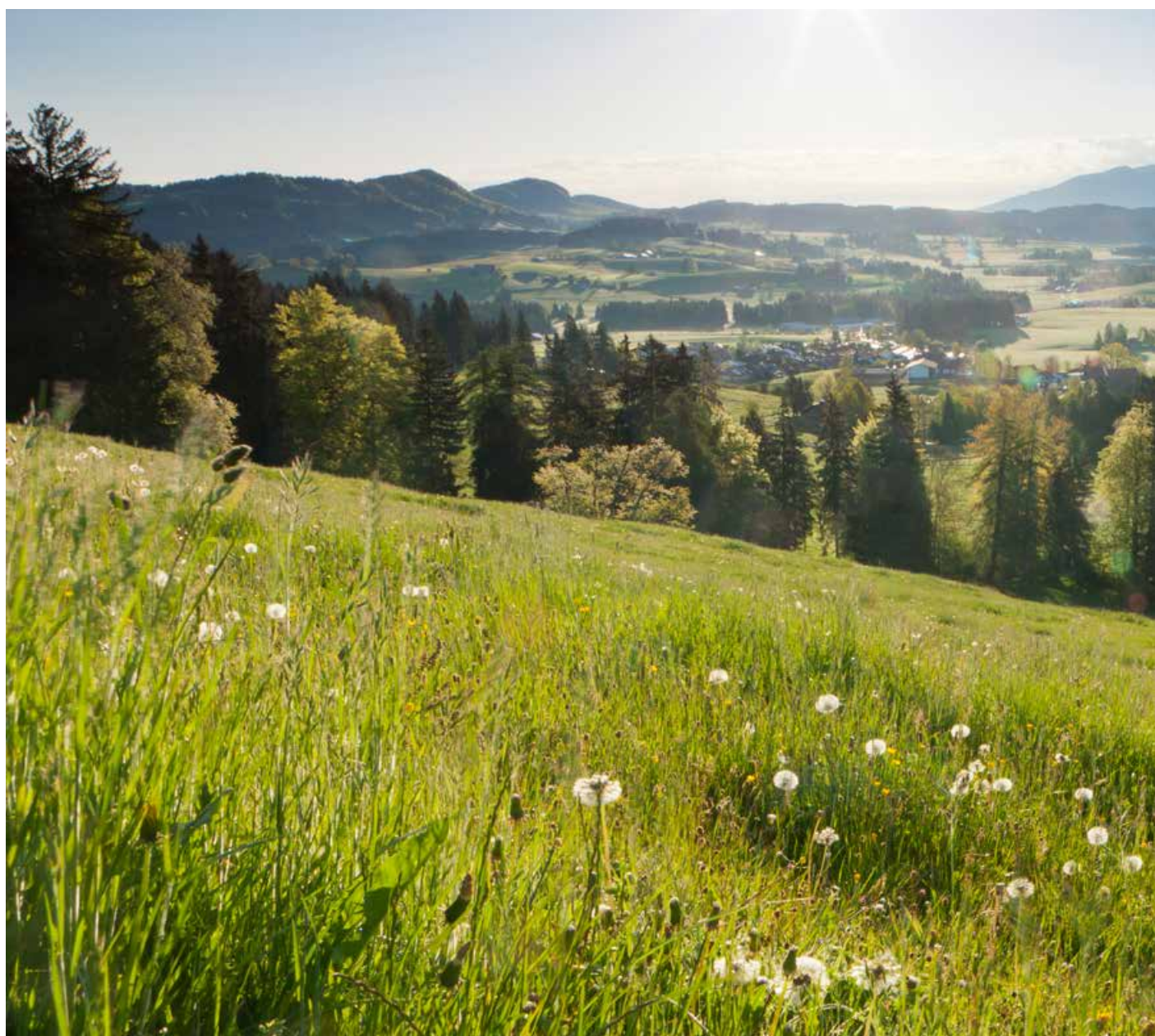


Quality is in our nature



HALLO BIENVENIDO HELLO WELCOME



OME 令人高兴 BENVENUTO BENVINTO

Welcome to Alpavit

and to our Bavarian home, the headquarters of our company group! Here, where milk production has been at the heart of agriculture for generations, we have been producing dried milk and whey products for over 50 years. With a high level of reliability and top quality which is trusted by partners around the world.





Top quality from Bavaria

Based locally

ALPAVIT is a German manufacturer of dried milk and whey products with its headquarter in the Allgäu and production facilities in the central dairy agriculture regions of Bavaria and Saxony.

ALPAVIT is part of the private Champignon-Hofmeister company group - with over 100 years of brand experience one of the most tradition-steeped and successful companies in German dairy production.

Progressing through tradition

The owner-managed Champignon-Hofmeister company group is a globally important manufacturer of international cheese specialties. Champignon is one of the oldest brands in German milk production. The company has been producing Camembert under this name since 1908.

ALPAVIT is always able to refer to the knowledge, competence and innovative power of the group and benefits from close cooperation and short decision paths.

CHAMPIGNON - HOFMEISTER

GROUP



Our strong point

ALPAVIT is always able to refer to the knowledge, competence and innovative power of the Group and benefits from close cooperation and efficient decision-making procedures.

Internationally successful

With a broad range of high-quality milk and whey products, we meet the most advanced needs and requirements of our top international customers, who set great value upon having the most consistent, highest quality.

ALPAVIT impresses globally with long-term know-how, innovative power and outstanding customer service. We are a highly reliable and efficient partner. With our high-quality products, we have gained the trust of renowned manufacturers of world-leading brands. The satisfaction of our customers is the motor that drives our business.

Our history

1963

First drying activities for milk and whey products on-site in Lauben

1968

Beginning of roller drying on-site in Moosburg

1981

Beginning of whey processing: ALPAVIT Lactose Edible production

1984

Beginning of ALPAVIT Lactose Pharma production

1988

ALPAVIT becomes an industry brand and develops into an independent sector within the Champignon-Hofmeister Group

1992

Commissioning of spray drying at the newly built site in Freiberg

1993

Start of demineralization and market introduction of ALPAVIT 30/8. ALPAVIT is the first ISO 9001 certified supplier of dried milk and whey products in Europe

2003

Market introduction of ALPAVIT Demin 50 (demineralized whey powder)

2005

Market introduction of ALPAVIT Demin 70 for the baby food sector and launch of development in Asian markets

2011

Certification according to FSSC 22000

2012

Certified energy management according to ISO 50001

2013

New construction of a production site for manufacturing ALPAVIT Demin 90

2015

New construction of a logistics centre

2016

Certification of our sustainability system according to SMETA (Sedex)

2017

ISO 14000 certification

2018

Introduction of new raw material from organic sources

2019

Market introduction of ALPAVIT Lactose DC

2020

New raw material source: A2 milk

2021

Market introduction of ALPAVIT Organic WPC 80

Certified quality: Only the best is good enough

Top quality “made in Germany”

Milk sourced from the meadow is of especially good quality! The three ALPAVIT production facilities are located in the traditional German milk centres in Bavaria and Saxony, where sustainable milk production is protected. We use gentle, certified technologies in the subsequent processing of milk and whey, which guarantee the highest product quality.

Wanted: the highest quality and safety standards

We focus on challenging, high-growth areas of application such as baby food, sports nutrition, confectionery and pharmaceuticals. Quality awareness is particularly high in these sensitive areas. That's why high quality and safety guide our work.



The best raw ingredients

- Rigorous residue monitoring of pesticides and heavy metals
- No preservatives are used, meaning allergens are excluded
- Fresh raw ingredients and fast processing



Optimal processes

- Continuous quality controls from raw ingredients to end product
- Certified processes
- Process safety through automated control
- Continuous optimization



Permanent checks

- Analytics according to internationally standardized methods
- Continuous documentation and tracking



Our certificates

Numerous certificates, such as FSSC 22000, organic certifications (ABCERT DE-Öko-006, Chinese organic certification), halal and kosher, prove that we maintain the highest quality and safety standards required for our areas of application.



We take responsibility for ourselves as a company: Protecting the environment and resources

If you process high-quality natural products, you understand the importance of sustainable, legal and socially responsible company management which protects natural livelihoods. That's why this is also written in the Code of Conduct for our Group.

Our ISO 50001 certified energy management also makes an important contribution to caring for our resources.

Sustainability: Our main value

We do not only commit to sustainability – we live up to it each day. Social and ethical standards as well as environmental friendliness are a central part of our philosophy.

Code of Conduct

Since 2015 ALPAVIT has implemented values and rules for all employees in its Group Code of Conduct. We have adopted principles for sustainable, socially responsible and lawful corporate conduct that protects the natural basis of life. This fundamental principle is a fixed component of our corporate culture and is the basis of the trust placed in us by customers, business partners, consumers and the general public.

Sedex audit according to SMETA and individual customer certificates

SEDEX (Supplier Ethical Data Exchange) is a world-renowned online platform and serves, with its SMETA (Sedex Members Ethical Trade Audit) guidelines, a “best practice” basis for internationally recognized and comprehensive audits. It represents an independent verification of our corporate sustainability and ensures that we respect the principles of ethical and social actions.

We also participate in customers' individual sustainability programs, confirming our sustainable production along the whole supply chain starting with the farmers.

Sustainable agriculture

All our milk and whey suppliers are audited for agrochemicals; nutrient, soil and water management; pest control; biodiversity; energy; and animal and human welfare.



Reliability: Our distinctive feature

ALPAVIT is your reliable partner with a clear commitment to sustainability and the highest quality standards.

Close cooperation on all levels

The secret of our success is that all of our departments work together. Our quality grows, as does our customer base, due to quick decision-making and maximum flexibility through the whole organization based on the close cooperation between sales, production, quality assurance and logistics.

Reliable delivery and ongoing availability of our products

It is our target to be the market leader when it comes to customer service, product quality and process reliability. With more than 50 years of experience producing powdered milk and whey products, ALPAVIT has developed a consistent brand strategy within the industry. We are proud to be able to claim that our customers are the most successful companies in their respective sectors worldwide.

Cooperation based on partnership

Our customers are more than valuable purchasers. Our cooperation with them is based on partnership and reliability. We grow and develop together, while learning from each other in all operational areas. Our experts in sales, after sales, quality, finance and logistics are closely connected with the corresponding experts on our customers' side.

This close collaboration is an important pillar of our common success.



Scope of application: the highest quality and safety standards required

Infant milk formula: only the best is good enough

The best food for babies is and always will be breast milk. Formula helps to replace this in the best way possible, when it is required.

But breast milk and cow's milk have a few fundamental differences. In order to create a product as close to breast milk as possible, it is essential to use whey proteins and lactose.

Sixty percent of the total protein in breast milk is whey protein, whereas only 20% of the total protein in cow's milk is whey protein. The use of the ALPAVIT Demin range means that adapted milk formula has a similar protein pattern to breast milk. Cow's milk is considerably saltier than breast milk. This salt content has to be significantly lowered through the process of demineralization. With ALPAVIT Lactose, it is possible to alter the carbohydrate content of the baby formula to that of breast milk.



Our products:

- ALPAVIT Demin 90
- ALPAVIT Organic Demin 90
- ALPAVIT Demin 70
- ALPAVIT Organic Demin 70
- ALPAVIT Lactose Refined
- ALPAVIT Lactose Edible
- ALPAVIT Organic Lactose Edible
- ALPAVIT A2 Skimmed Milk Powder

Confectionery: the finest quality for premium uses

When it comes to high-quality chocolate, it all depends on creating a consistently good taste. This requires top quality at a consistently high standard. ALPAVIT Whole Milk Powder RD provides the best sensory features for chocolate. The special drying process creates a product with a milky, caramel-like taste and very low hygroscopicity. Compared to conventional spray-dried products, its scale structure prevents the formation of an exceedingly large fine fraction during grinding in the chocolate production process. The high content of free fat ensures a better coating of the particles and thus facilitates the conveying and conching of the chocolate mass.

In addition to roller-dried milk powder, we also offer other milk and whey products like ALPAVIT Lactose Edible, extrafine grade, for special purposes within this application area.



Our products:

- ALPAVIT Whole Milk Powder RD
- ALPAVIT Organic Whole Milk Powder RD
- ALPAVIT Demin 50
- ALPAVIT Lactose Edible
- ALPAVIT Organic Lactose Edible



Sports nutrition: strong performance for you and your customer

Hypertrophy, rapid regeneration after sports activities or a fitness snack – whey proteins are demanded for a lot of different requirements. Because they are an ideal protein source and help replenish energy reserves.

With ALPAVIT Organic WPC 80 we cover a wide range of customer requirements. It can be used to optimise the texture, flavour, and nutritional value of the protein application: whether loose and light or chewy with protein bars our ALPAVIT WPC 80 gives the desired texture. For extra creamy protein shakes we especially recommend ALPAVIT Organic WPC 80 Instant. The pure flavour of our products also allows a natural-tasting aromatization.



Our products:

ALPAVIT Organic WPC 80
ALPAVIT Organic WPC 80 Instant



Food products: high-quality raw ingredients for various uses

ALPAVIT whey products are suitable for use as high-quality ingredients in all areas of food-stuff production. Their nutritional and functional features – such as water binding, emulsification, stabilization and creaminess – make them ideal for use in manufacturing:

- Ice cream • Baking • Soups • Sauces
- Milk products such as yogurt and cream cheese
- Delicatessen foods

Our products:

ALPAVIT WPC 30
ALPAVIT Delac 26
ALPAVIT Demin 50
ALPAVIT Lactose Edible
ALPAVIT Organic Lactose Edible
ALPAVIT Lactose Refined
ALPAVIT Lactose Extrafine



Pharmaceuticals: versatile raw ingredients and additives

We manufacture ALPAVIT Lactose Pharma according to European Pharmacopoeia.

It primarily serves as an excipient in the pharmaceutical industry and is used as a binding agent, filler and drug carrier.

Due to its absorption and binding properties, lactose is used for manufacturing a considerable portion of tablets available on the market. Powder mixes, granulates, capsules and solutions also contain lactose.

ALPAVIT Lactose Pharma and ALPAVIT Lactose DC are manufactured in different grain structure sizes for various uses.



Our product:

ALPAVIT Lactose Pharma
ALPAVIT Lactose DC

Our products: Top quality for international markets

Demineralized whey powder

ALPAVIT Demin: top quality for the manufacture of infant milk formula and high-quality food products

By using and combining the latest technologies such as ion exchange, electrodialysis and nanofiltration, coupled with our many years of experience in whey processing, we are able to manufacture products which meet the highest demands of quality.

With its well-balanced amino acid profile, the ALPAVIT Demin range provides a high-quality source of protein, making for an ideal foundation for healthy infant formula.

ALPAVIT Demineralized Whey Powder is produced as ALPAVIT Demin 90, ALPAVIT Demin 70 and ALPAVIT Demin 50 for infant milk formula, food products and confectionery.

ALPAVIT Demin 90 and 70 are also available with organic certification according to ABCERT DE-Öko-006 (ALPAVIT Organic Demin 90, ALPAVIT Organic Demin 70).

ALPAVIT Lactose

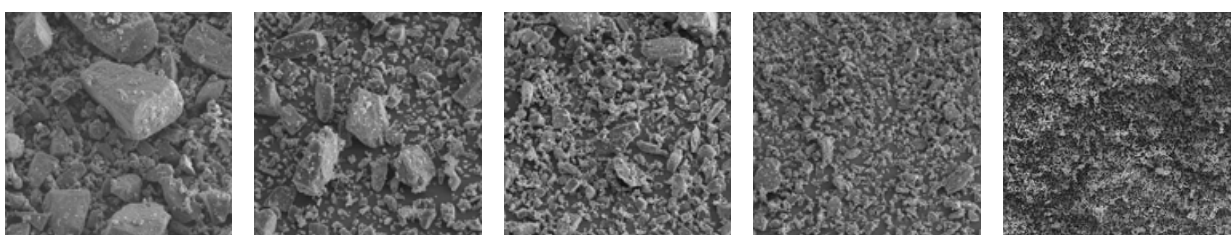
Top quality for the highest demands

ALPAVIT Lactose is not a standard product. This is where more than 30 years of experience in manufacturing and consistent high quality pay off. Made from sweet whey and as a high-quality source of carbohydrates, it is primarily suitable for use as a valuable component in infant milk as well as pharmaceutical formulas and also for all uses in the food product industry.

The natural riboflavin content (vitamin B2) in ALPAVIT Lactose Edible gives the product its typical light yellow colour. Its high purity makes lactose a defining raw ingredient for a large number of applications.

ALPAVIT Lactose is produced in different particle size distributions in pharma, direct compressible (DC), extrafine, refined and edible qualities for infant formula, food products and pharmaceuticals.

Particle size distribution of different lactose grades



Coarse  Extrafine



Whey proteins

For various food applications and strong performance

Due to their adaptable qualities, whey proteins can be used for a number of applications in the food and nutrition industry.

Their functional qualities are wanted in dairy and ice cream products, in soups and sauces, in nutrition shakes and protein bars.

Water binding and emulsifying fats, which contribute to good creaminess for example, let whey proteins serve as an ideal base for ice cream.

Mixing whey proteins with yogurt gives the yogurt a considerably better consistency and prevents the formation of syneresis.

Applied in soups and sauces, they have good thickening and stabilization qualities.

For the production of baked goods, the addition of ALPAVIT WPC 30 improves the texture, crust and freshness.

ALPAVIT Delac 26 provides important proteins and minerals for food recipes desired to have a salty and spicy note.

Whey proteins are soluble in a wide pH range, which is an important requirement for beverages.

For organic health products ALPAVIT Organic WPC 80 is an excellent base due to its outstanding sensory characteristics and its valuable whey proteins and minerals. Especially for organic whey protein drinks we recommend ALPAVIT Organic WPC 80 Instant (with organic sunflower lecithin) due to its outstanding solubility properties. Both products feature a high content of essential (EAA) and branched chain amino acids (BCAA).



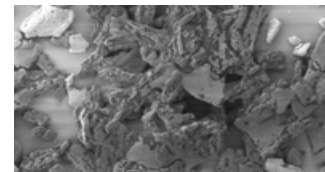


Our milk products Perfect for chocolate

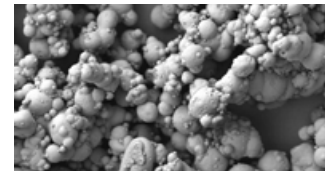
ALPAVIT Whole Milk Powder RD is well suited as a raw ingredient for chocolate manufacturing and fat-based masses. The high free fat content and the special particle structure of roller-dried milk powder offer technological advantages in the production of chocolate masses.

The intense milk flavour with light caramel notes is responsible for an outstanding taste in the final product.

On demand, we can offer ALPAVIT Whole Milk Powder RD manufactured from organic or alpine milk as well.



Structure of roller-dried whole milk powder

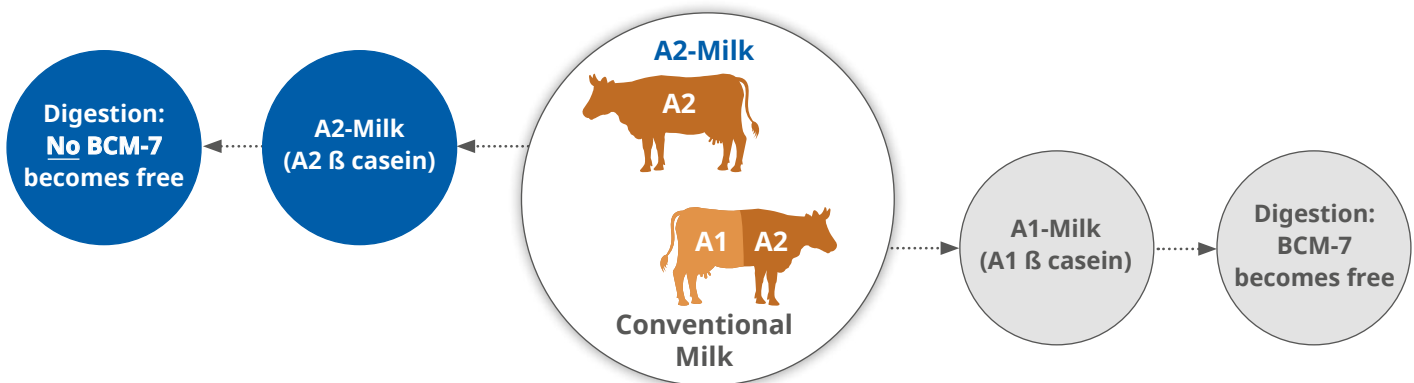


Structure of spray-dried whole milk powder









Only the best For you and your loved ones

The difference in A2 protein

Nowadays ordinary cow milk contains two main types of proteins, namely A1 and A2 protein. A1 and A2 proteins only differ in one position due to the appearance of different amino acids. Yet this is the significant difference: when A2 milk is digested no BCM-7 (β -Casomorphin-7) occurs. For special application within infant nutrition we have recently launched our ALPAVIT A2 Skimmed Milk Powder.



Product portfolio

	SPORTS NUTRITION	INFANT MILK FORMULA	CONFEC- TIONERY	FOOD PRODUCTS	PHARMA- CEUTICALS
					
 ALPAVIT Demin					
ALPAVIT Demin 50			✓	✓	
ALPAVIT Demin 70		✓			
ALPAVIT Organic Demin 70		✓			
ALPAVIT Demin 90		✓			
ALPAVIT Organic Demin 90		✓			
 ALPAVIT Whey proteins					
ALPAVIT Delac 26				✓	
ALPAVIT WPC 30				✓	
ALPAVIT Organic WPC 80	✓				
ALPAVIT Organic WPC 80 Instant	✓				
 ALPAVIT Lactose					
ALPAVIT Lactose Edible		✓	✓	✓	
ALPAVIT Organic Lactose Edible		✓	✓	✓	
ALPAVIT Lactose Refined		✓		✓	
ALPAVIT Lactose Pharma					✓
ALPAVIT Lactose DC					✓
ALPAVIT Lactose Extrafine				✓	
 ALPAVIT Milk Powder Products					
ALPAVIT Whole Milk Powder RD			✓		
ALPAVIT Organic Whole Milk Powder RD			✓		
Customer-specific solutions			✓	✓	
 ALPAVIT A2 Milk Powder Product					
ALPAVIT A2 Skimmed Milk Powder		✓			

ALPAVIT locations

Our production facilities are based in the central dairy agriculture regions of Bavaria and Saxony.



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