

INDUSTRIAL PRODUCTS



A brand of  Inosut

OUR FACILITIES



TKSüt Denizli



TKSüt Erzincan



TKSüt Eskişehir



TKSüt Sivas

Tarım Kredi Süt, surrounded by plains on all sides, close to farms and villagers, was established in the Acıpayam region of Denizli. It continues to grow by incorporating production facilities in Eskişehir, Erzincan, and Sivas.

Since the day we were founded, we have been working hand in hand with our farmers and villagers to add value to Turkey's bright future.





We produce and provide dairy product ingredients that meet all the specific requirements of the food industry.

As a global player, we customize our range of ingredients to meet the needs of your business, markets, and customers. We aim to support your success by sharing expertise at your production facility, developing prototypes of final products, and offering recipe advice for your applications.

Our goal is to offer the best materials as part of a strong, thoughtful, and lasting collaboration, based on simplicity, transparency, and trust, to bring your products to life.



Functionality, bacteriological, and organoleptic quality... our teams work every day to deliver the best solutions for your food and nutrition applications.



R&D AND QUALITY

Innovation is our growth engine.

We work to build a healthy future with natural products.

Our R&D efforts continue tirelessly to always build something better. We carry on our patented R&D projects without interruption.

Our quality improvement efforts for existing products are also processed in our state-of-the-art laboratories.



For us, quality is the top priority. In all our operations, we ensure the application of integrated and effective quality management systems according to ISO 9001 and ISO 22000 standards, guaranteeing food safety and quality performance.



- BRC (Food Safety Standard)
- ISO 9001:2015 Quality Management System
- ISO 22000:2018 Food Safety Management System
- HACCP (Hazard Analysis Critical Control Points) Applications
- ISO 17025 Laboratory Accreditation Certificate
- GMP (Good Manufacturing Practices)
- GLP (Good Laboratory Practices)
- Halal Certification
- EU Export Approval
- Russia Export Approval
- Malaysia Export Approval

MILK POWDER



Skimmed milk powder is obtained by removing water from pasteurized skimmed milk through spray drying. It is classified according to the heat treatment used in its production (high heat, medium heat, and low heat).

Skimmed milk powder is utilized in a wide range of applications. It can be used in recombined dairy products such as UHT milk, yogurt, or cheese, as well as in chocolate or bakery products as non-fat milk solids.

Purpose of Use

- Thickens
- Acts as a water binder
- Serves as a nutritional supplement
- Enhances flavor
- Improves color
- Acts as a filler (in confectionery)
- Controls sucrose crystallization through the presence of lactose (in confectionery)
- Enhances browning (in confectionery and bakery products)
- Improves texture (in cakes and confectionery)
- Enhances mouthfeel (in dry mixes and creams)
- Adjusts protein-to-fat ratio (in dairy products)

Whole milk powder, on the other hand, is produced by removing water from pasteurized whole milk through spray drying. It retains the natural fat content of the milk and is also classified according to the heat treatment process (high heat, medium heat, and low heat).

Area of Use

- Bakery and pastry products
- Ice cream and frozen dairy desserts
- Confectionery
- Chocolate
- Instant soups
- Infant formulas (can be used depending on the manufacturer's specifications)
- Sports and nutritional foods
- Dry mixes (milk-based)
- Processed cheese
- Fermented dairy products (yogurt, etc.)
- Meat products
- Coffee creamer



WHEY POWDER

Demineralized Whey Powder D40

Protein (Crude) Min:



Ash (Minerals) Max:



Fat Max:



Lactose Min:



Sweet Whey Powder

Protein (Crude) Min:



Ash (Minerals) Max:



Fat Max:



Lactose Min:



We are committed to adding value to every drop of milk. We offer a complete range of whey and whey derivatives, including whey powder, demineralized whey powder, and lactose.

Whey powder is one of the richest available sources of protein and carbohydrates, and can be consumed in a wide variety of applications: baked goods, chocolate and confectionery, dairy products, ice cream, infant formula, clinical nutrition, and pharmaceuticals.

Purpose of Use

- Thickens
- Acts as a water binder
- Serves as a nutritional supplement
- Enhances flavor
- Improves color
- Controls sucrose crystallization due to lactose presence (in confectionery)
- Enhances browning (in bakery products and confectionery)
- Improves mouthfeel (in dry mixes and creams)
- Increases yield (in meat products)
- Improves slicing qualities (in meat products)
- Enhances solubility (in coffee creamers)

We continually innovate to ensure the highest standards of whey powder, which means exportable products without the risk of browning or clumping. Our processes rely on precise monitoring of drying and crystallization to enable characteristics such as high fluidity, low hygroscopicity, and minimal caking tendencies.

Area of Use

- Nutritional formulations
- Bakery and pastry products
- Ice cream and frozen dairy desserts
- Confectionery
- Chocolate
- Instant soups
- Infant formulas (can be used depending on the manufacturer's specifications)
- Sports and nutritional foods
- Dry mixes (milk-based)
- Processed cheese
- Meat products







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