

Colmena

Your partner in organic dairy ingredients in Europe

For over 30 years, Colmena has been a European expert in organic dairy ingredients – based in the heart of Europe: Belgium. Our dedicated team is active throughout Europe, particularly in Belgium, Netherlands, France, Italy, Germany, Austria, Switzerland, etc.

At Colmena, everything revolves around dairy – and with genuine passion. As a leading supplier in the organic dairy sector, we provide selected partners with high-quality raw materials such as milk, cream and whey, which are used to create premium products. At the same time, we collaborate with a close-by professional warehouse which stores a wide range of our dairy products – including 82% butter, 99% butter concentrate, skimmed and whole milk powder, whey powder, and much more.

This allows us to respond flexibly and precisely to the individual requirements of our industrial customers – while guaranteeing continuity, reliability, and excellent service, day after day.

For many years, we have been BIO, BIO NOP and IFS certified.



Since recently, we are also a Bioland and Naturland partner!



Wir sind Partner

We would be delighted to discuss which Bioland and Naturland products we could offer you.

Looking for a reliable dairy ingredient partner?

Contact us and discover what Colmena can do for you.
We look forward to offering you our services!



COLMENA BV

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ORGANIC CREAM

Bulk cream

- tankers: 7.500 T to 25.000 T
- for: bakery, chocolate, confectionery, biscuits, cakes, dairy products, ice cream, sauces, soups

UHT cream with a fat content between 15 and 40%

UHT cream has a long shelf life due to its sterilisation process.

- tankers: 5.000 T to 25.000 T
- containers: 500 L to 1.000 L
- bag-in-boxes: 5 L to 10 L
- for: bakery, chocolate, confectionery, pastries, cakes, dairy products, ice cream, sauces, soups

Pasteurised cream with a fat content of between 15 and 40%

Pasteurisation ensures that the number of micro-organisms is reduced to a very low level.

- tankers: 5.000 L to 25.000 L
- containers: 500 L to 1.000 L
- bag-in-boxes: 5 L to 10 L
- for: bakery, chocolate, confectionery, pastries, cakes, dairy products, ice cream, sauces, soups

Sour cream with a fat content of 10-20%

Sour cream is created by adding lactic acid bacteria which thicken it and give it a more acidic taste.

- buckets: 10 L
- for: warm and cold dishes



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ORGANIC LIQUID BULK INGREDIENTS

Milk permeate

Milk permeate is a residual product of ultrafiltration that occurs during the preparation of concentrated dairy products such as quark. It consists of lactose dissolved in water, protein residues, vitamins and minerals.

- tankers: 10.000 T to 25.000 T
- for: lemonades, soft drinks, confectionery, bakery, ice cream, cosmetics

Lactoserum

Lactoserum, also known as whey or serum, is the liquid residue from the curdling of milk, composed of approximately 94% water, sugar (lactose), protein and very little fat.

- tankers: 10.000 T to 25.000 T
- for: baby food, biscuits and chocolate, cheese, prepared dishes, soups, animal feed



ORGANIC BUTTER - 82%

Laminated butter (special for puff pastry)

Laminated butter is a product that allows you to obtain an exceptional quality of puff pastry.

- 2 kg packs
- for: bakery, pastry

Seasonal butter

The colour of the butter varies according to the seasons, due to the feed of the cows.

- 5 kg, 10 kg and 25 kg
- for: bakery, biscuits, dairy products, chocolate, ice cream, prepared dishes

Churned butter

Churned butter is a product with a rich taste and storage advantages.

- 10 kg
- for: bakery, pastry, biscuits, dairy products, chocolate, confectionery, ice cream

Winter butter (special for pastry)

Winter butter has a higher melting point and a texture that is more suitable for the preparation of puff pastry and pastry products.

- 5 kg, 10 kg, 25 kg
- for: baker, pastry

ORGANIC BUTTER - 99.8%

Concentrated butter, AMF

Thanks to its low water content, MGLA is easy to store.

- 10 kg boxes
- for: bakery, pastry, biscuits, chocolate

Ghee butter

Ghee butter is a product obtained by dehydration and removal of lactose and animal proteins.

- buckets of 2.9 kg to 9 kg
- for: frying, cooking, spreading, to put on steamed vegetables



ORGANIC MILK

Raw milk

Raw milk is raw animal milk that has not been pasteurised, sterilised, heat treated, microfiltered or ultrafiltered.

- tankers: 10.000 T to 25.000 T
- for: cheese, desserts, pastry, biscuits, ice cream, dairy products

Standardised milk (whole, semi-skimmed, skimmed)

Standardised milk is pasteurised milk to which the necessary amount of cream is added to obtain the desired type of milk.

- tankers: 10.000 T to 25.000 T
- container: 1.000 L
- bag-in-box: 10 L
- for: cheese, desserts, bakery, pastry, biscuits, ice cream, dairy products, sauces, soups

Concentrated milk (whole, skimmed)

Concentrated milk is an ideal long-term preservative because of the dehydration process. Its shelf-life is approximately 12 to 18 months.

- tankers: 10.000 T to 25.000 T
- for: chocolate, confectionery, biscuits, pastry, ice cream, prepared dishes, sauces, soups

UHT milk (whole, semi-skimmed)

UHT milk is pasteurised milk to which the necessary amount of cream is added to obtain the desired type of milk. The milk is then sterilised to ensure a long shelf life.

- bags: 10 L
- packs: 1 L
- for: bakery, pastry, biscuits, ice cream, dairy products, prepared dishes



ORGANIC MILK POWDERS

Milk powders are solid products obtained by dehydration. The final water content does not exceed 5% by weight of the finished product.

Skimmed milk powder

Skimmed milk powder can be used to replace fresh milk after dissolving in water or by direct addition to formulas requiring skimmed milk.

- bags: 20 kg, 25 kg
- big-bags: 800 kg to 1000 kg
- for: bakery, confectionery, ice cream, dairy products

Whole milk powder

The dehydrated form of 26% milk powder has all the advantages of whole milk. The dry form allows a longer shelf life of at least six months.

- bags: 20 kg, 25 kg
- big-bags: 800 kg to 1000 kg
- for: bakery, pastry, chocolate, dairy products, prepared dishes, desserts, ice cream, confectionery

Instant skimmed milk powder

Instant skimmed milk powder is extra soluble due to a special production process that results in larger powder particles and better solubility.

- bags: 25 kg
- for: bakery, chocolate, confectionery, ice cream, desserts, sauces, soups, drinking milk

NOP equivalent USDA/EU milk powder (whole, semi-skimmed)

Verified animal product produced without the use of antibiotics for export to the US under the EU-US Organic Equivalence Agreement.

- bags: 25kg
- big-bags: 800kg to 1000kg
- for: bakery, chocolate, dairy products, ice cream

MPC powder

MPC (Milk Protein Concentrate) is a skimmed milk powder concentrate with a protein content ranging from 42% to 85%.

- bags: 20 kg
- for: dairy products, bakery, ice cream, desserts, meat salt, pork, cold cuts, cheese



ORGANIC WHEY POWDERS

Whey powder (Demin 90)

Demineralised whey powder contains only essential minerals and the serum protein and lactose levels are under control.

- bags: 25 kg
- for: baby food, dairy products, bakery, sauces, chocolate, confectionery, ice cream

WPC 50 – WPC 80

WPC (Whey Protein Concentrate) is a whey concentrate with a serum protein content of 50% or 80%.

- Bags: 20 kg
- for: bakery, dietetic products, desserts, sausages, soups, ice cream, pastry

Lactose powder

Lactose powder is a pure, soluble sugar with low sweetness.

- bags: 25 kg
- for: bakery, pastry, chocolate, confectionery, ice cream

ORGANIC CREAM POWDER (42% or 72%)

Cream powder is used as a base for the preparation of cream. The resulting cream will have an excellent taste and will be resistant to boiling and freezing.

- bags: 25 kg
- for: bakery, pastry, chocolate, confectionery, ice cream

ORGANIC YOGHURT POWDER

Yoghurt powder contains milk enzymes from the fermentation of yoghurt.

- bags: 25 kg bags
- big-bags: 800 kg to 1.000 kg
- for: confectionery, biscuits, desserts, ice cream



ORGANIC CHEESE

Available in 3kg to 80kg wheels, 1kg to 5kg grated, sliced, IQF frozen, rasped, powders.

Fresh cheese

Mozzarella, Ricotta, cottage cheese, Mediterranean cheese cubes, white cheese.
The unit packaging depends on the article. **Please contact us for more information.**

Semi-hard and hard cheese

Gouda, Emmental, Cheddar, Edam, Maasdam, Parmigiano Reggiano, Comté,...

Grated, sliced, cubed or in blocks, the unit packaging can be different depending on the type of product.

Please contact us for more information.

Lactose free cheese

Please contact us for more information on our range of lactose-free cheeses and their packaging.

ORGANIC NOP DAIRY INGREDIENTS

BIO NOP dairy ingredients are organic dairy products that have been produced in accordance with the guidelines of the US National Organic Programme (NOP). These regulations require, among other things, that no cow in the dairy herd has ever been treated with antibiotics. Only products that meet these strict requirements are allowed to carry the USDA organic label and be exported to the USA. Colmena is BIO-NOP certified. This allows us to offer the following ingredients:

- BIO NOP equivalent butter 20/25kg blocks:

only available from certain quantities (12t - 24t/per order)

- BIO NOP equivalent whole milk powder

- BIO NOP equivalent skimmed milk powder

- BIO NOP equivalent raw milk (one shots)

- BIO NOP equivalent skimmed milk (one shots)



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CONVENTIONAL DAIRY INGREDIENTS

We also offer some equivalent conventional ingredients to the organic products mentioned above, e.g:

- **Whole milk powder 25kg**
- **Skimmed milk powder 25kg**
- **Butter unsalted Lactic 5kg/10kg/25kg**
- **UHT cream UHT 20% - BIB 10L**
- **UHT cream 35% - BIB 10L**
- **Pasteurised cream 40% - bulk**
- **MPP powder - 1000kg**
- **MPP85 - 25kg**
- **Buttermilk powder - big bags**
- **Cream powder 42%** (with min. 6 weeks order time)
- **Sweet whey powder - 25kg**
- **Lactose powder** (only for large order quantities)
- **MPC80 Milk Protein Concentrate - 20kg**
- **WPC80 - 20kg**

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