



Naturally. Healthy. Effectively.
Finest dairy ingredients





Company profile

Mission and Values

For over 30 years, we have been guided by three principles: credibility, transparency, and quality. As a family-owned company, we believe that good relationships with customers are built on honest cooperation and the highest standards. This makes us a trusted supplier of dairy ingredients to food companies worldwide.

Company History

POLSERO was founded by Zbigniew Seroczyński – a man with vision, passion, and a huge heart for business. He laid the foundations for the company that is now known and valued by the food industry in Poland and abroad. He was not only the founder, but also a mentor – to the family, employees, and the local community.

Continuing with a Future

Since 2023, the company has been managed by Tomasz Seroczyński, the founder's son, supported by his siblings and a team of specialists. Continuing his father's values, he is developing POLSERO in a modern direction – investing in technology, a new production facility, and international expansion.



Founder of Polsero

Our history:

1991

Company founded

1995

Start of production of calcium, sodium, and potassium caseinates

2000

Launch of production of functional blends for the food industry

2002

Implementation of GHP and GMP principles

2005

DQS audit and implementation of HACCP and ISO 9001

2006

Launch of APLI, YOG, and ICE CREAM brands

2008

Implementation of the ISO 22000 food safety management system

2010

Obtaining HALAL and KOSHER certificates

2017

BRC certification

2025

Opening of a new production plant

Quality and Certifications

Our products meet the highest quality standards, confirmed by the following certifications: **HACCP**, **ISO**, **BRC**, **HALAL**, and **KOSHER**.

We use only raw materials sourced from clean, controlled areas and cooperate with certified suppliers. Production is carried out in accordance with GMP (**Good Manufacturing Practice**) and GHP (**Good Hygiene Practice**) principles, which guarantees safety, consistency, and the highest quality of our products.



Our Products

Our products have a wide range of applications across various sectors of the food industry, including:



Production of ice cream and frozen desserts



Meat and delicatessen industry



Chocolate production



Functional foods



Confectionery and bakery



Sports nutrition



Dairy industry (yogurts, cheese, milk-based beverages)



Production of food concentrates and sauces

Casein, Caseinates:

Applications:

In the meat and delicatessen industry, cheese production, production of food and pharmaceutical concentrates.

- Food Acid Casein (30 mesh; 60 mesh; 90 mesh)
- Food Rennet Casein (30 mesh; 60 mesh; 90 mesh)
- Sodium Caseinate HV
- Calcium Caseinate
- Potassium Caseinate
- Sodium Caseinate





Skimmed Milk Powder (SMP)

Applications:

Products designed for wide use in the bakery, confectionery, and dairy industries, as well as in the production of frozen desserts, cheeses, yogurts, and milk-based beverages.

- Skimmed Milk Powder CODEX
- Skimmed Milk Powder APDI
- Skimmed Milk Powder Instant
- Skimmed Milk Powder Low Heat, Medium Heat,
- High Heat Skimmed Milk Powder “Ice Cream”
- Skimmed Milk Powder “APLI Yogurt”
- Skimmed Milk Powder CONDENSED
- Buttermilk Powder
- Cream Powder
- Whole Milk Powder
- Whole Milk Powder Instant
- Whole Milk Powder “POLSERO” Vegfat



Sweet Whey Powder (SWP)

Applications:

Bakery, meat, and dairy industries, production of frozen desserts, dressings, milk-based beverages, and functional foods.

- Whey Permeate Powder
- Whey Permeate Powder DEMI 40
- Sweet Whey Powder
- Sweet Whey Powder 6%
- Sweet Whey Powder 11%
- Sweet Whey Powder DEMI 40
- Sweet Whey Powder DEMI 50
- Sweet Whey Powder DEMI 70
- Sweet Whey Powder DEMI 90



Fat-Filled Milk Powder (FFMP) Skimmed and Whole Milk Powder Replacers

Applications:

Milk powder containing 15%, 18%, 20%, 25%, 30% vegetable fat. An excellent alternative to whole and skimmed milk powder. Available in **regular** and instant **versions** – depending on technological needs.

- FFMP 28/24
- FFMP 28/20
- FFMP 28/16
- FFMP 28/10
- FFMP 28/4
- INSTANT FFMP 28/24
- INSTANT FFMP 28/20
- INSTANT FFMP 28/16
- INSTANT FFMP 28/10
- INSTANT FFMP 28/4



Milk Protein Concentrates (MPC)

Applications:

Ideal for the production of cheeses, yogurts, high-protein beverages, and sports supplements. Protein content is tailored for a variety of technological and dietary applications.

- MPC 40
- MPC 50
- MPC 60
- MPC 70
- MPC 80
- MPC 85



Whey Protein Concentrates (WPC)

Applications:

A key ingredient in the production of sports **supplements, high-protein beverages, and protein bars**, as well as used in the food industry—for example, in ice cream and frozen foods.

REGULAR + INSTANT

- WPC 30
- WPC 35
- WPC 40
- WPC 50
- WPC 60
- WPC 70
- WPC 80



Custom Milk Blends

Individual formulations created according to the client's needs.

We offer full technological support in developing dedicated functional and flavored blends, tailored for specific applications.

Scope of Capabilities:

- Customized protein, fat, and lactose content
- Option to enrich with vitamins, minerals, and fiber
- Variants with added vegetable fats (e.g., coconut, palm)
- Instant and regular blends
- Ability to tailor parameters for specific technological processes (e.g., solubility, density, taste, color)
- Solutions for applications such as protein beverages, bars, yogurts, desserts, ice cream, and vegan or lactose-free products

Company Management:



Production Facility

Our facility in Sokołów Podlaski has been operating continuously for over 30 years, delivering the highest quality dairy ingredients to partners both domestically and internationally. We employ more than **70 skilled specialists** who ensure the highest production standards.

In 2025, we opened a modern production plant—the largest investment in our company's history. This has significantly increased our production capacity to over **48,000 tons** per year, optimized logistics, and implemented the latest technologies.

This is an important step toward even greater efficiency, consistency, and flexibility, allowing us to better meet the needs of our customers.





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