

PHARMA 1 HUMANITAS WHOLESALE DISTRIBUTION OF ITALIAN CONCENTRATED MILK IN SCHOOL AND GROCERY INDUSTRIES



www.pharma1humanitas.com pharma1humanitas@gmail.com

**BIO SWEETENED
CONDENSED MILK**

Obtained from fresh Bio whole milk. Raw cane sugar gives it a typical and recognisable colour compared to standard sweetened condensed milk. The product keeps for 12 months at room temperature.

Available packaging:

12,5 kg bag in box

1.200 kg and 500 kg big bag

Valori nutrizionali medi per 100g di prodotto

Energia	1393 KJ / 333 Kcal
Grassi	8,7 g
- di cui grassi saturi	4,6 g
Carboidrati	55,9 g
- di cui zuccheri	55,9 g
Fibre	0 g
Proteine	7,7 g
Sale	0,27 g



Materia grassa del latte	8,2 - 8,7%
Estratto secco magro del latte	21,5%
Zucchero	44%

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**SWEETENED CONDENSED
BUFFALO MILK**

Made from 100% Italian fresh buffalo milk. It makes the ice cream very creamy with a particularly intense flavour. The product keeps 6 months at room temperature.

Available packaging:
4,85 kg can

Valori nutrizionali medi per 100g di prodotto

Energia	1535 Kj / 365 Kcal
Grassi	14 g
- <i>di cui grassi saturi</i>	8,3 g
Carboidrati	53 g
- <i>di cui zuccheri</i>	53 g
Fibre	0 g
Proteine	6,8 g
Sale	0,24 g

Materia grassa del latte	14,5%
Estratto secco magro del latte	15,5%
Zucchero	44%

COFFEE MILK CONDENSATED

Coming soon-available with a special order.

The other products are all available, while this coffee product

is in production for the future

Sweetened condensed milk with coffee. It is distinguished by the typical color and taste of coffee milk. The product keeps for 12 months at room temperature.

Available packaging:

5 kg can

Valori nutrizionali medi per 100g di prodotto

Energia	1560 Kj / 370 Kcal
Grassi	9,5 g
- di cui acidi grassi saturi	6,8 g
- di cui acidi grassi trans totali	0 g
Carboidrati	62,9 g
- di cui zuccheri	40,5 g
Fibre	0 g
Proteine	8,2 g
Sale	0,37 g

HEART OF CREAM Made with added sugar, egg yolk, beta carotene and flavorings. Appropriately dosed to the ice-cream mixture, it is used to make an excellent cream-flavored ice-cream. . Its color is a typical orange. The product keeps for 12 months at room temperature.

Available packaging: 5 kg can

Valori nutrizionali medi per 100g di prodotto

Energia	1507 KJ / 357 Kcal
Grassi	7,2 g
- di cui acidi grassi saturi	4,2 g
- di cui acidi grassi trans totali	0,04 g
Carboidrati	63 g
- di cui zuccheri	57 g
Fibre	0 g
Proteine	10 g
Sale	0,42 g

CREAMS BASED ON CONDENSED MILK

Semi-finished products with added sugars and adjuvants appropriately balanced for ice cream and confectionery industry

ICE CREAM HEART Made with added sugar, egg yolk, beta carotene, adjuvants and flavorings. Properly dosed to the ice cream mixture, it makes excellent cream-based ice creams. It is characterized by greater compactness compared to other products. The product keeps for 12 months at room temperature.

Available packaging: 5 kg can

Valori nutrizionali medi per 100g di prodotto

Energia	1438 kJ / 341 kcal
Grassi	9 g
- di cui acidi grassi saturi	4,8 g
Carboidrati	57 g
- di cui zuccheri	57 g
Fibre	0 g
Proteine	8 g
Sale	0,28 g

Materia grassa del latte	9%
Estratto secco magro del latte	21%
Zucchero	44%

PHARMA 1 HUMANITAS CONDENSED MILK

For industrial food use, ice cream, pastry, confectionery industry

SWEETENED CONDENSED SKIMMED MILK

Low-fat condensed milk: obtained from fresh skimmed milk. Its characteristic feature is to have a higher dry residue. The product keeps for 12 months at room temperature.

Available packaging:

5,2 kg can

26 kg drum

1.200 kg and 500 kg big bag

Valori nutrizionali medi per 100g di prodotto

Energia	1209 kJ / 285 kcal
Grassi	0,5 g
- di cui acidi grassi saturi	0,3 g
Carboidrati	59 g
- di cui zuccheri	59 g
Fibre	0 g
Proteine	11 g
Sale	0,29 g

Materia grassa del latte max	1%
Estratto secco totale del latte	30%
Zucchero	44%

PHARMA 1 HUMANITAS CONDENSED MILK

For industrial food use, ice cream, pastry, confectionery industry

CONCENTRATED MILK SUGAR Sweetened concentrated milk 9% fat: obtained from fresh whole milk. The product can be stored for 12 months at room temperature.

Currently available formats: 5 kg cans 17.5 kg drum 5 kg bag in box x 2 (10 kg total) 12.5 kg bag in box 1,200 kg and 500 kg big bags

Valori nutrizionali medi per 100g di prodotto

Energia	1317 kJ / 311 kcal
Grassi	5 g
- di cui acidi grassi saturi	2,9 g
Carboidrati	57 g
- di cui zuccheri	57 g
Fibre	0 g
Proteine	9,6 g
Sale	0,28 g

Materia grassa del latte	5%
Estratto secco magro del latte	25%
Zucchero	44%

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PHARMA 1 HUMANITAS CONDENSED MILK

For industrial food use, ice cream, pastry, confectionery industry

CONCENTRATED MILK

SUGAR

Sweetened concentrated milk 9% fat: obtained from fresh whole milk. The product can be stored for 12 months at room temperature.

Currently available formats:

5 kg cans

17.5 kg drum

5 kg bag in box x 2 (10 kg total)

12.5 kg bag in box

1,200 kg and 500 kg big bags

Valori nutrizionali medi per 100g di prodotto

Energia	1438 kJ / 341 kcal
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Grassi	9 g
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- di cui acidi grassi saturi	4,8 g
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Carboidrati	57 g
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- di cui zuccheri	57 g
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Fibre	0 g
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Proteine	8 g
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Sale	0,28 g
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Materia grassa del latte	9%
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Estratto secco magro del latte	21%
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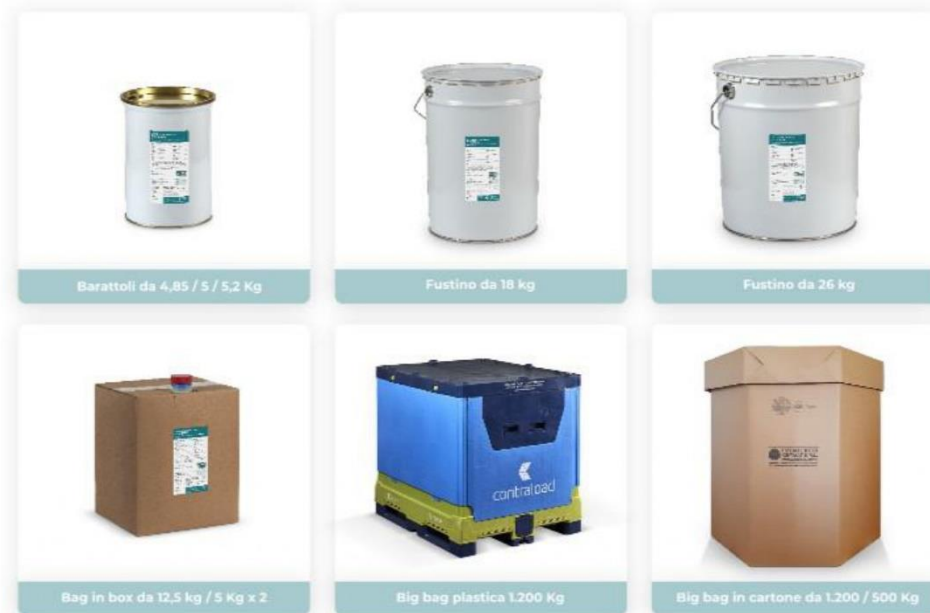
Zucchero	44%
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Format- export packaging



OUR PRODUCTS ARE AVAILABLE
IN DIFFERENT FORMATS:

METAL DRUMS OF 5, 18 AND 26
KG BAG IN BOX OF 5 KG OR 12.5
KG

FOR INDUSTRIAL USE, 1200 KG
BIG BAGS ARE AVAILABLE (ON
REQUEST).



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Why use Pharma1humanitas concentrated milk in pastry, chocolate, coffee and confectionery industry?

Concentrated milk is useful for adding fats and sugars to both ice cream and pastry preparations, giving the characteristic milky note to recipes. A very versatile and functional ingredient, ideal for preparing: soft and creamy milk casing and filling for sweets, chocolates, spreadable creams, icings, semifreddo, mousse, panna cotta, yogurt and mascarpone, ... and many other preparations.

The product is gluten-free.



Why use Pharma 1 Humanitas concentrated milk?

Sugar

Pharma1humanitas sweetened condensed milk contains 44% sucrose. Every 100 grams of product contains 44 grams of sucrose, added to allow the preservation of the product. The advantage may consist in the fact that with the sugar present in the condensed milk, further weighing of sugar can be avoided.

Natural ice cream

The use of condensed milk, especially skimmed milk, is interesting for the ability of its proteins to perform a "thickening and emulsifying" action, in fact, if used in the so-called "additive-free" ice cream, it helps to create optimal conditions of emulsion and partly also of liquid retention.

Body and melting

It brings notable benefits to the body of the ice cream. It slows down the melting process or slows down the dripping of the ice cream. The notable quantity of proteins, already pre-activated in the concentration process, allows the free water present in the recipe to be bound more quickly.

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Why use Pharma 1 Humanitas concentrated milk?

Product storage

The product can be stored at room temperature with a shelf life of 12 months.

The controlled temperature concentration process preserves the nutrients and organoleptic characteristics of the milk.

Velvety and creamy structure/consistency

It increases the quality of the product structure. Due to the particularity of its processing, the proteins contained form a protein network that better traps fats, sugars, water and air, thus creating a very stable structure, providing a creaminess index that would otherwise be difficult to obtain, if not with the use of additives.

Aromatic aspect

Ingredient of primary importance in the natural aromatic definition of many ice cream flavors, which, depending on the recipe and dosage, can give unique and appreciated personalities without the addition of any flavoring, even more highlighted with concentrated buffalo milk.

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Latte concentrato di Bufala

Obtained from 100% Italian fresh buffalo milk.
It makes the ice cream very creamy with a particularly rich flavor.
Having fior di bufala in the showcase is an opportunity to stand out: a good and genuine product that is not obvious.
Stored for 6 months at room temperature.

Latte concentrato biologico

Production on request. Obtained from fresh whole organic Italian milk.
The presence of raw cane sugar gives it a typical color, with a recognizable shade compared to standard sugar concentrates.
Stored for 12 months at room temperature.

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CONCENTRATED MILK BASED OATMEAL

AL.PA Base Cream - Cuore di Gelato

Semi-finished product for ice cream and pastry making with concentrated milk, egg yolk and flavours. Thanks to its composition, it is suitable for those who use eggs to produce the white base, the yellow base and in flavours that require the addition of eggs, such as cream or tiramisu.

Cream Product - Cuore di Crema

Semi-finished product with egg yolk, concentrated milk and beta-carotene. The product is used to make cream ice cream: simply add 10/20% to the white base. In pastry making, it can be used to make custard.

Cuore di Caffè Latte

Semi-finished product based on concentrated whole milk and coffee. It is suitable as an ingredient in ice cream making as a coffee milk flavour, for tiramisu flavour, for yogurt, mousse, semifreddo and sweet preparations.

All products are stored for 12 months at room temperature



**MADE
IN
ITALY**



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Milk condensed

Sweetened condensed milk

Obtained from fresh whole Italian milk, with 9% fat. Ideal ingredient for the production of the white, yellow and chocolate base and in all cream flavors.

Sweetened semi-skimmed condensed milk

Obtained from fresh semi-skimmed Italian milk, with 5% fat. Used as sweetened condensed whole milk.

Sweetened skimmed condensed milk

Obtained from skimmed Italian milk. Contains no fat in favor of

a very high dry residue. It is an excellent solution for the creation of a lean white base, to be used with all oily fatty pastes.

All products are stored for 12 months at room temperature



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MILK IN SCHOOL AND
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CONDENSATED MILK



**Concentrated
milk**



**Creams based on
concentrated milk**



**Concentrated
buffalo milk**



**Organic
concentrated milk**



Careful Italian quality policy

We choose every day to work exclusively with Italian milk. We are committed to supporting Italian farmers in passing on milk production and guaranteeing Made in Italy quality. Traceability of the product coming exclusively from farms that comply with EU regulations on animal welfare. Continuous research and improvement of deep-rooted artisanal production processes, with cutting-edge milk processing methods. ISO 9001 certification

Ethics-Trust-Loyalty

The guiding principles of Pharma1humanitas are honesty, fairness and professional rigor

[om pharma1humanitas@gmail.com](mailto:pharma1humanitas@gmail.com)



MILK CONDENSATED CATALOG

- PHARMA 1 HUMANITAS are the Italian wholesale distributors of concentrated milk for industrial use.

We combine Italian artisan knowledge with an innovative and modern production process, which allows us to create products that are easy to store, quick to use and full of very good taste.

Our production is made up of 100% Italian milk. We guarantee the traceability of the entire production chain.



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