

Stability, Quality by Belitsa



Belitsa producing Stabilizer and Emulsifier for dairy industry factories in Iran and the region

- Ayesh Shir Shomal was founded in 2008 under Belitsa trademark
- Producing dairy Industry manufactures' stabilizer and emulsifiers
- Belitsa has achieved **ISO 9001:2015, ISO 22000:2018, HACCP, GMP** and **Halal** international certificates.
- Having special national and international expertise in two decades' activity
- Utilizing the latest updated technologies
- Certified from Ministry of Industry and Trade and Mines, Ministry of Health and Medical Education, Department of Environment
- Belitsa expertise can also provide and offer the necessary consultation services and technical support
- Use a brand new and entirely different stabilizer's formula in high quality dairy productions

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Stability, Quality by Belitsa



- Central Office: No22, Kourosh Building, Parmida Alley, Baghban 8, Chaheshk Industrial Zone, Mashhad, Iran
- Factory: Golbahar Alley, Banayee Avenue, Moalem Boulevard, Simorgh, Mazandaran province, Iran



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Stabilizers and Emulsifiers

are food additive which helps to preserve its structure and texture and increase the qualitative value in productions

Stability, Quality
by Belitsa



Belitsa Productions

- Sterile cream with animal fat stabilizer
- Sterile cream for export purposes stabilizer
- All kinds yoghurt stabilizer
- Cream cheese stabilizer
- Ice cream stabilizer
- Flavoured Milk stabilizer
- Dough Stabilizer

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Belitsa first-mover advantage

- Guarantee high quality production for companies in the same line of business as well as for its precious customers
- Equal quality as international companies
- Use of cutting-edge technology and lower consuming dose
- Long lasting consistency in any weather conditions
- Optimizing dairy product formulations and using the best ingredients



Belitsa Packaging

Stability, Quality by Belitsa

The packaging of the company's products is a three-layer composite such as food grade polyethylene and polypropylene coating by Belitsa's brand, and finally an outer polyethylene layer to prevent moisture penetration



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Belitsa Products Introduction

Cream Stabilizer

- Cohesive and natural texture in production
- The lowest consuming dose and reducing productions' costs
- Long lasting 6 to 9 months
- Avoiding the surface of the product from watering and two phases in a long time



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Cream Cheese Stabilizer

- Being creamy and transformative
- Prevent watering and being infirm
- Long lasting durability

Ice cream Stabilizer

- Creamish and pleasant mouth feel
- Melting point control
- Improving fat crystallization



Yoghurt Stabilizer

- Remaining normal texture
- Long term consistency
- Avoid making water in shipping shocks



Stability, Quality by Belitsa

Providing technical and executive support services in Belista

With more than 20 years of scientific, professional and field experiences of the CEO and the Chair of the Board of Directors and using domestic and foreign research team, giving Strategic expanding in dairy industry manufactures

- It provides the necessary specialized support by dispatching technical and executive teams in sterilized UHT for providing services to factories in all stages of cooperation with reputable international companies
- Producing basic Materials for dairy Industry manufactures
- Co- operating in developing formula in dairy industries
- A new brand formulation by high quality in products
- Specialized support by dispatching technical and executive teams
- Training theoretical and practical producer in place or on- line
- Dispatching invaluable supports and consultations through its professional expertise



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Belitsa Customers

This company has designed its products in a special way and has been able to establish cooperation with reputable companies in the dairy industry such as Iran Pegah Dairy Industries Company, Razavi Dairy Industries Company, Kalleh Dairy Company, Ramak , Alish, Isatis, Hooman, Mani Mas , Setareh Shargh, Baltika and other reputed companies in the country in providing the types of stabilizers required by those companies and industries



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