



Manufacturer of various stabilizers for the food industries

## Protein premix powder



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## Protein premix powder

Cow milk protein contains 3.3% of the total protein. Milk proteins contain 9 essential amino acids required by humans. Milk proteins are synthesized in the mammary gland, but 60% of the amino acids used in their formation come from the cow's diet. The total milk protein and amino acid composition vary depending on the cow breed and the animal's genetics. The use of premixed powders of various milk proteins in dairy products can not only improve nutritional effects but also create suitable textural and rheological properties in the final product





## Dairy-specific premix powder

Cow milk protein has different types, each with its own specific amino acids. Research shows that 22 different amino acids form the protein chains of milk





# Dairy premix powder

"Dosage"	Code	Features
According to the formulation	Pr10	Contains 10% milk protein. Increases product viscosity and improves mouthfeel. Enhances product stability and flavor. Increases the dry matter content of the product. Reduces production costs. Provides the desired protein content in the final product.
According to the formulation	Pr12	Contains 12% milk protein. Increases product viscosity and improves mouthfeel. Enhances product stability and flavor. Increases the dry matter content of the product. Reduces production costs. Provides the desired protein content in the final product.
According to the formulation	Pr18	Contains 18% milk protein. Increases product viscosity and improves mouthfeel. Enhances product stability and flavor. Increases the dry matter content of the product. Reduces production costs. Provides the desired protein content in the final product.
According to the formulation	Pr33	Contains 33% milk protein. Increases product viscosity and improves mouthfeel. Enhances product stability and flavor. Increases the dry matter content of the product. Reduces production costs. Provides the desired protein content in the final product.
According to the formulation	Pr66	Contains 66% milk protein. Increases product viscosity and improves mouthfeel. Enhances product stability and flavor. Increases the dry matter content of the product. Reduces production costs. Provides the desired protein content in the final product.
According to the formulation	Pr80	Contains 80% milk protein. Increases product viscosity and improves mouthfeel. Enhances product stability and flavor. Increases the dry matter content of the product. Reduces production costs. Provides the desired protein content in the final product.





## Meat protein premix powder

Protein is one of the essential components of the body and plays a vital role in growth, tissue repair, and the proper functioning of organs

## Meat premix powder

Types of premix powders	Code	Features
Protein premix powder	PR60	Contains 60% protein Improves texture Enhances nutritional value Aids in water absorption Helps maintain the product's structure
Protein premix powder	PR50	Contains 50% protein Improves texture Enhances nutritional value Aids in water absorption Helps maintain the product's structure





## Protein premix powder

### Dairy and meat





## **Shawan Parseh Group Manufacturing Company**

Shawan Parseh Group Manufacturing Company, drawing on years of experience in importing raw materials through its subsidiaries and utilizing the most modern and up-to-date machinery in the world, finally established its first manufacturing plant in 2019. This move aimed to eliminate the domestic market's reliance on imported stabilizers for dairy, meat, beverages, ice cream, and more

The company offers its products under the license of Shawan Group Germany and is now recognized as one of the largest and most prominent manufacturers in the country. In addition to its production activities, it provides specialized services to enhance the quality and reduce the production costs of food industry products

With this approach, all employees across various departments, from top management to R&D, sales, and marketing, focus on gaining knowledge, understanding market needs, producing diverse and high-quality products, and ultimately ensuring customer satisfaction

Therefore, continuous market monitoring and analysis of consumer trends and preferences in different regions of Iran and neighboring countries are considered key factors in Shawan Parseh Group's success

Our primary approach is always based on ensuring consistent quality, promoting health, and maintaining an uninterrupted supply of products



## Research and Development Unit (R&D)

The Research and Development (R&D) unit at Shoan Group Parseh serves as the core of the organization, focusing on the design of stabilizers and specialized additives, playing a key role in enhancing the quality of food products. This unit produces over 800 specialized codes, offering tailored solutions to meet the needs of producers across various sectors, from dairy products to processed meats and fruit juices. These codes, leveraging up-to-date knowledge and close collaboration with customers, provide consumers with a lasting experience of taste, color, and texture.

### Process of Producing Specialized Codes

The production of each specialized code at Shoan includes the following steps.

**Customer Needs Analysis:** First, the needs of the production line, product characteristics, and quality objectives are thoroughly examined.

**Formula Design:** Based on the data, the R&D team designs customized formulations and assigns a unique code to each formula.





**Testing and Optimization:** Each code is tested in a real production environment, and necessary adjustments are made to achieve the best quality.

**Continuous Support:** After the final product is delivered, Shoan's team continues to provide support and collaborates on future optimizations .

## **Features and Benefits of Shoan Codes**

The specialized codes designed at Shoan go beyond a simple formula, offering a comprehensive solution to producers' challenges. These codes

Improve product quality.

Increase shelf life and create a better sensory experience .

Enhance production line efficiency and reduce costs .

Are widely used in Iran and neighboring countries, including Iraq, Afghanistan, Armenia, and Uzbekistan .

## **The Success Story of Shoan Codes**

Each code produced at Shoan is the result of hours of research, testing, and collaboration with customers. These codes, by enhancing the quality and stability of products, have helped producers establish a distinguished position in both domestic and international markets. The design of over 800 specialized codes not only reflects the extensive capabilities of Shoan but also demonstrates the trust that both local and international producers place in this brand .

## **Future Vision**

Shoan, with a focus on innovation and expanding knowledge, aims to design new and advanced codes that can address the specific needs of producers and elevate food products to a higher level of quality. Shoan's goal is to create unique stories of taste, color, and texture for each product, ensuring the satisfaction and enjoyment of the end consumer.

For collaboration with Shoan's Research and Development team and to achieve distinctive products, please contact us .



# **The first holder of the “Product Quality Certificate” from Switzerland in Iran's food industry.**

## **Issued by the Swiss Educational Institute Product Quality Control**

In today's highly competitive world, one of the fundamental factors for the success of any manufacturing company is its focus on product quality. Since its inception, Schwan Group Parseh has adhered to international principles and standards, producing high-quality products that have consistently earned customer satisfaction. Continuing on this path, receiving the Product Quality Certification from Switzerland is yet another proud achievement for this organization, reflecting its unwavering commitment to quality and innovation

## **The importance of product quality certification**

The product quality certification awarded by the Swiss Academy is granted only to companies that have met strict standards throughout all stages of production. This certification reflects the continuous production of high-quality products, the use of superior raw materials, and meticulous monitoring of the production processes. Shan Group Parseh has proven by obtaining this certification that its products are manufactured in accordance with global standards







# Product Quality Certification

Swiss Education Academy  
Certification Services

## **The Importance and Credibility of the PQC Certification**

Quality certifications from internationally recognized institutions are considered key criteria for evaluating and measuring production standards and product quality. Obtaining such certifications, especially from an institution like the Swiss Education Academy, a global leader in this field, demonstrates Shan Group Parseh's serious efforts to enhance quality and ensure the health and efficiency of its products

Since its establishment, Shan Group Parseh has firmly believed that product quality is the key to success in competitive markets. This approach has led to a strong focus on selecting premium raw materials, developing modern production technologies, and continuous staff training. Our primary goal has always been to produce products that not only meet customer needs but exceed their expectations

This certification can serve as a catalyst for gaining the trust of both domestic and international customers, assuring food industry companies that Shan's products meet the highest standards. In other words, this success not only strengthens Shan's position in the domestic market but also provides a solid foundation for expanding exports to other countries



# Product Quality Certification

Swiss Education Academy  
Certification Services



This certificate is granted to the enterprise

## Schwan Group Parseh Company

495 Building, 4th Floor, Unit 402, Salehi Alley, Niavaran, Tehran, Iran

By review of ia2.010078 numbered report for the scope

1. Processing of application for grant or renewal of licenses for manufacture of Stabilizers and Ingredients, Premixed Powders, Emulsifying Salts (Phosphate) of dairy and meat products, and approval of Public Testing Laboratory.
2. Drawing of samples of Stabilizers and Food Industrial Devices to evaluate the quality.
3. Recommendation for issuance of Certificate of Food Product (COFP) as per EMA guidelines and Written Confirmation as per EU norms


This certificate duly signed and sealed by the SEA on February 06, 2024.



Certificate No: 639498



Chair of the board

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PRODUCER  
KINDS OF ALL  
OF FOOD



INDUSTRY STABILIZERS