



Manufacturer of various stabilizers for the food industries

Ready-to-use dairy premix



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Ready-to-use dairy premix

Drying has been recognized for centuries as a method for preserving food products by maintaining and ensuring their quality and stability. This is achieved by reducing the water content in food items, thereby decreasing the availability of water for microorganisms. Drying means the removal of water from liquid products, resulting in a final product in the form of a powder or solid

Drying not only extends the shelf life of food products but also reduces their weight and volume, thereby lowering transportation and storage costs

Today, dried products such as milk powder, ice cream powder, whipped cream powder, cake powder, and others are produced in food industry factories





Yogurt Premix Powder

Shavan Parseh Group, with its expertise in this field, has focused on designing a ready-made product to address the challenges associated with limited milk production. This effort aims to facilitate the production of this valuable commodity .efficiently and effectively

Yogurt Premix Powder

Type of Premix	Code	Dosage	Features
Fat-Free Yogurt Powder	12%	Y-P 200	<p>Mix with the water content and desired fat percentage of the formulation.</p> <p>Provides protein to create a suitable texture in yogurt.</p> <p>Creates a creamy, spoonable, and smooth texture.</p> <p>Simplifies the production process.</p> <p>Minimizes water separation syneresis in yogurt.</p> <p>Supplies the required dry matter according to standards.</p> <p>Eliminates the need for adding hydrocolloids or milk powder.</p>



Powdered Premix for Hot and Cold Dairy Desserts

Dairy desserts are sweet products made from milk or a combination of milk and cream, thickened using suitable gelling or stabilizing agents

Powdered Premix for Hot and Cold Dairy Desserts

Type of Premix	Code	Dosage	Features
Dairy Dessert Powder	D 200	8%	Mix with the desired percentage of milk and sugar in the formulation. Available in various flavors. Creates a smooth and creamy texture. Easy to produce. Provides the required dry matter as per standards.



Ice Cream Premix Powder

Ice cream powder is one of the easiest methods for preparing ice cream. By mixing the powder (in the desired flavor) with a specified amount of water or milk, the desired ice cream is made

Ice Cream Premix Powder

Type of Premix	Code	Dosage	Features
Non-fat Complete Ice Cream Powder	ICE-P 110	28%	<p>The ice cream powder is fat-free. It is mixed with the desired percentage of water and fat in the formulation. Available in various flavors.</p> <p>Creates a suitable and creamy texture.</p> <p>Has the appropriate melting point.</p> <p>Easy to produce.</p> <p>Provides the required dry matter according to standards.</p>
Non-fat Complete Ice Cream Powder	ICE-P 120	12%	<p>Mix with the desired percentages of water, fat, and sugar in the formulation.</p> <p>Improves quality and mouthfeel without creating an undesirable aftertaste.</p> <p>Increases ice cream viscosity.</p> <p>Creates a suitable and creamy texture.</p> <p>Provides appropriate aeration capacity.</p>

Cheese Premix Powder

Cream cheese is typically fermented with mesophilic starter cultures and includes both full-fat cream cheese (usually 30% fat and approximately 7-8% protein) and low-fat cream cheese (typically 15-20% fat and about 8-9% protein)



Cheese Premix Powder

Type of Premix	Code	Dosage	Features
Cream Cheese Powder	CH-P 200	15-16%	<p>It should be mixed with the desired percentage of water and fat in the formulation.</p> <p>Provides protein to create the appropriate texture in the cheese.</p> <p>Creates a suitable and creamy texture.</p> <p>Easy to produce.</p> <p>High water absorption capacity and minimizes water release in the cheese.</p> <p>Provides the required dry matter according to the standard.</p> <p>No need to add hydrocolloids or milk powder.</p>



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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

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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