

RTN Traders Aps is a well-established firm, with headquarters in Copenhagen, Denmark. The mother company was set up in Denmark in the 1970s, as a retailer in consumer electronics, moving on to specialize in the mobile phone industry in 1997. Since then we have grown exponentially gaining reputation not only as a market leader in the distribution of mobile phones and accessories but also expanding in various other fields.

A division that has been growing rapidly is our food & dairy division. Due to our strong trading background, we have branched out and are trading in various food items such as milk powder, margarine, mozzarella cheese, and various supermarket goods.

Ideally located in the heart of the dairy industry since the last 3 decades means we are able to provide superior quality dairy products at competitive prices. We supply products of only EU origin and work with only European dairy producers. One of our key dairy products is '**milk powder**' & '**milk powder replacers**' for the food processing industry which we are supplying worldwide.

We can supply the traditional Full Cream and Skimmed Milk Powder, as well as other alternatives. As Full Cream milk powder becomes expensive, factories and consumers are scrambling to find cheaper alternatives. We have been focusing on providing our customers with economical yet highly functional dairy powders on top of the commodity grades.

We can supply various types of superior quality milk powders, developed to be used as an economical replacement of whole milk powder in-part or in-full. They can be used for a wide range of food applications such as yogurt, bakery goods, chocolates, ice-cream, biscuits, confectionery and milk drinks.

They are produced from very high quality ingredients from Europe's purest milk and under stringent European standards. Our FCMP replacers are creamy white in color and have the same fresh taste as whole milk powder, specifically formulated to have great taste and mechanical properties while remaining highly economical compared to conventional full cream milk powders. Our powders are at least 25-30% cheaper than FCMP.

They are packed in 25kg multiply paper bags with polythene liners. While FCMP has an expiry of 12 months, our powders have an expiration of 24 months from the date of production if stored under cool, dry conditions, not exposed to direct sunlight.

All our milk powders are of high class in terms of quality and cleanliness. The milk products do not contain GMOs (genetically modified organisms) according to the EU Regulations 1829/2003 and 1830/2003. No irradiation treatments are applied to the materials or its components.

Our manufacturing partners and their production facilities comply with the highest international hygiene and food safety standards and are HACCP (*Hazard Analysis Critical Control Point*), GMP (*Good Manufacturing Practices*), ISO22000 and / or FSSC 22000 certified, ensuring full control over quality of the products and raw materials at every stage. They are committed to the strictest requirements in terms of traceability, manufacturing, work methods and certification.

- The milk powders are prepared under the supervision and meet the hygienic regulations laid down by the Netherlands or Belgium Government.

- The products are prepared from pure milk from cows being under permanent official sanitary control.
- During preparation the products are heated in such a way that the presence of vegetative pathogenic micro-organisms can be ruled out.
- The products contain no harmful constituents and is without reservation fit and completely safe for human consumption.
- The manufacturing processes are under regular control of the competent authorities for the hygienic and bacteriological requirements, including the control on the presence of Salmonella and other pathogenic micro-organisms associated with milk.
- Every precaution has been taken to avoid contamination of the products after processing.

As major exporters, we ensure that our milk powders comply with the requirements of certain religions and/or geographical regions: For example the products meet the requirements of Islamic law and are certified by The Halal Food Council of Europe (HFCE). The products are also certified suitable for consumption according to the Jewish food code, by the 1K Kosher agency.

In general, our products are formulated from the ground up in the lab to deliver best results in terms of taste and cost.