

Company Introduction

Terexim International Trading Company is powered by a globally experienced team of professionals with hands-on exposure to business environments in over 57 countries. This extensive international background enables us to deeply understand diverse market needs, commercial behaviors, and economic frameworks — equipping us to deliver solutions that are both market-specific and strategically aligned.

With a global outlook and a strong operational base in Iran, Terexim specializes in the import and export of a wide range of commodities, particularly within the food and dairy sectors. We maintain direct cooperation agreements with reputable manufacturers and internationally recognized factories, ensuring consistent quality, regulatory compliance, and on-time delivery tailored to each client's market.

Our business model is built on a consultative and value-driven approach, combining product customization, technical support, and strategic market guidance. At Terexim, we go beyond product supply — we act as your trusted international trade partner, committed to professionalism, transparency, and sustainable growth across every engagement.

+98-9156563045

79.2 , NO 34, Abuzar Ghaffari Street , Mashhad ,Iran

Terexim Core Products

At Terexim, we offer high-quality and reliable dairy products through direct and contractual partnerships with leading manufacturers. Our focus is primarily on two main categories:

Milk Powder

We are in active collaboration with over 30 manufacturers across Iran, supplying full cream milk powder, skimmed milk powder, whey powder, and other dairy derivatives — all customizable and supported by detailed technical analysis.

Butter

Supplying both dairy-based and vegetable-based butter, produced in compliance with international standards — suitable for industrial use and export markets.

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Our Services & Terms of Engagement

At Terexim, we are committed not only to product supply but also to delivering smart solutions and building professional, long-term partnerships. Our approach is based on transparency, flexibility, and a strong focus on quality.

Pricing Upon Receipt of Official LOI

Due to currency fluctuations and global market dynamics, price quotations are only provided after the receipt of an official Letter of Intent (LOI) and final evaluation of order details.

Product Customization

Our products can be tailored to meet the specific needs of your target market, including technical requirements, formulation preferences, and regulatory standards.

Tailored Product Recommendations

With a team experienced in global market research, we offer professional advice on choosing the most suitable products for your region—based on local consumption patterns, pricing dynamics, and market demand.

Technical Support & Professional Consultation

Our commercial and technical teams provide expert guidance in product selection, formulation, and market alignment, ensuring that you make fully informed decisions.

After-Sales Support & Customer Care

We are committed to providing attentive and reliable support throughout the process — ensuring that our clients receive clear product information, timely updates, and seamless coordination with trusted manufacturers. Our team is always ready to facilitate and assist with every step of the trade cycle.

Price Volatility Transparency

While we aim for stability and clarity, we also keep our clients fully informed of any potential price adjustments due to raw material costs and foreign exchange market volatility.

WHOLE MILK POWDER

	TYPICAL COMPOSITION				APPLICATION							
	Protein {%}	FAT	MOISTURE	SCORCHED PARTICLESS (DISC\25G MAX)	RECOMBINED MILK	RECOMBINED UHT MILK	ICE CREAM&DESSERT	YOGHURT	RECOMBINED EVAPORATED MILK	CANNED COFFEE	CHEESE	BAKERY& CONFECTIONERY
Whole milk powder - regular	25±2	27±2	MAX 4.5	A	✓		✓	✓	✓	✓	✓	✓
Whole milk powder - fortified	25±2	27±2	MAX 4.5	A	✓	✓						
Whole milk powder - UHT grade	25±2	27±2	MAX 4.5	A	✓	✓					✓	
Whole milk powder - High Heat, Heat stable	25±2	27±2	MAX 4.5	A-B	✓	✓	✓		✓	✓		✓
Lactose Free Whole Milk POWDER	25±2	27±2	MAX 4.5	A-B	✓		✓			✓		✓
Fat Filled Milk Powder	25±2	27±2	MAX 4.5	A-B	✓		✓	✓	✓	✓	✓	✓
Fat Filled Milk Powder - Fortified	25±2	27±2	MAX 4.5	A-B	✓	✓						

SKIM MILK POWDER (WMP)

	TYPICAL COMPOSITION				APPLICATION							
	Protein {%}	FAT {%}	MOISTURE {%}	SCORCHED PARTICLES (DISC\25G MAX)	RECOMBINED MILK	RECOMBINED UHT MILK	ICE CREAM&DESE RT	YOGHURT	CONDENSED MILK	CANNED COFFEE	CHEESE	BAKERY& CONFECTION ERY
Skim milk powder regular (SMP)	34	0-1.5	5	A	✓	✓	✓	✓	✓	✓	✓	✓
Skim milk powder- UHT Grade(SMPU)	34	0-1.5	5	A	✓	✓		✓	✓		✓	
Skim Milk Powder- High Heat , Heat stable (SMPH)	34	0-1.5	5	A		✓		✓				✓
Lactose Free Skim Milk powder	34	0-1.5	4.5	A-B	✓	✓	✓	✓			✓	
Low Heat Skim Milk Powder	34	0-1.5	5	A	✓		✓	✓			✓	
Medium Heat Skim milk powder	18-20	0-1.5	4.5	A-B								✓
High Heat (SMP)	34	0-1.5	5	A							✓	
Skim Milk Powder Bakery	34	0-1.5	5	A				✓			✓	

PERMEATE & WHEY POWDER

	TYPICAL COMPOSITION						APPLICATION			
	FAT {%}	MOISTURE {%}	LACTOSE	PROTEIN {%}	ASH	PH	CHEESE	YOGHURT	BAKERY	SNACK
Permeate Powder	Max 1.5	4	MIN 76	3-5	2	MIN 6	✓	✓	✓	
Whey Powder	MAX 2	4	MIN 70	10±2	5-6	MIN 6	✓	✓	✓	
Sour Whey Powder	1-2	2.5	MIN 70	5-8	5-6	MIN 4.5				✓
Colour Sour Whey Powder	1-2	2.5	MIN 70	5-8	5-6	MIN 4.5				✓

BUTTER

	TYPICAL COMPOSITION				APPLICATION				
	Protein { % }	FAT	MOISTURE	SCORCHED PARTICLESS (DISC\25G MAX)	Direct use in breakfast and traditional dairy products	Use in confectionery	Cooking and frying (at low temperatures)	Production of sauces and cream sauces	Chocolate and confectionery industry
Pasteurized Cow's Butter	>1%	(80-82) %	>16%	It does not apply	✓	✓	✓	✓	✓
Cream (Pastry/Breakfast)	2-3 %	(18-35) %	(60-75) %	It does not apply	✓	✓		✓	✓
Cream Cheese	(6-9) %	(33-45) %	(50-60) %	It does not apply	✓	✓		✓	
Edible Oil (Vegetable/Animal)	0 %	<99.5 %	>0.2 %	(0.1-0.3) %			✓	✓	✓

PIZZA_CHEESE

	TYPICAL COMPOSITION				APPLICATION			
	Protein { % }	FAT	MOISTURE	SCORCHED PARTICLESS (DISC\25G MAX)	Pizza (due to its high elasticity) Lasagna and gratinated pastas	Hot sandwiches (such as panini, hot dogs)	Salad (e.g. Caprese salad)	Types of Western dishes that require melted cheese
Mozzarella Pizza Cheese	(18-22) %	(45-50) %	(45-55) %	It does not apply	✓	✓	✓	✓
Topping Pizza Cheese Based on vegetable or mixed fat	(10-15) %	(20-30) % (mostly herbal)	(40-50) %	It does not apply	✓	✓	✓	✓