



THE MEDITERRANEAN CHEESE COMPANY

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17<sup>th</sup> August 2010

## A-Grade BRC Status for Milky's

Milky's are proud to announce that on the 17th of August 2010 it obtained an A-Grade BRC status.

Milky's are the only company in the UK that produces Lebanese and Mediterranean cheese and yoghurt on a daily basis.

Its cheeses and yoghurts are made fresh cow's milk from farm supplier Harefield and uses a non-animal rennet which makes Milky's products ideally suitable for vegetarians.

Only fresh milk, a touch of fine sea salt and citric acid are used to make its Great Taste Award-Winning White Soft Cheese.

Having recently moved to new premises with ultra modern production and labelling facilities with potential capacity for utilising 18000 litres of milk a day, Milky's are now ready to supply the multiples market.

### About Milky's

Milky's is a family owned Lebanese and Mediterranean dairy run by Nabil & Youssef Assi in Wembley, London.

Milky's UK was started in 2003 by Nabil Assi having worked for the family business in Lebanon for over 5 years. Nabil studied in the USA and obtained a BSC in electrical engineering.

The factory in Lebanon was started by Nabil's father who was an agricultural engineer and was granted a UNIDO recognition (certificate) for its cleanliness and good quality products.

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Registration No: 4792851

VAT No: 821 042 676

Registered at the above address: Jaffer & Co, 7 Hazlitt Mews, Hazlitt Road, London, W14 0JZ



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Due to the bad and unstable situation in Lebanon, Nabil decided to come to the UK to test the waters using a small experimental unit which was producing cheese using 700 litres every other day.

In 2005 Milky's moved to bigger premises in Gorst Road in Park Royal on a 5 year lease and invested in equipment that was capable of producing 5000 litres per day. By the end of 2005 Milky's was utilising 1500 - 2000 litres of milk every day.

In December 2005 Nabil's brother Yousef, joined the company. Yousef who studied business admin in Turkey also worked in the family business in 1997 and in 2001. The factory in Lebanon was expanded to a very high standard.

In 2005 Nabil started working with an independent consultant, Ian Purse, and aquired Salsa status (Safe And Local Supplier Approval). He then started preparing for HACCP Certification and embarked on a traceability program of keeping records in order to obtain BRC accreditation.

In May 2010 when the lease expired at Gorst Road, Nabil and Yousef went that extra mile and moved to new premises in Wembley to setup an especially high standard production facility with complete automated machinery using extremely high standard manufacturing equipment from Cyprus, Italy, Switzerland and the UK.

Today, Milky's has ultra modern facilities with potential capacity for utilising 18000 litres of milk a day. Milky's currently cater for the ethnic and five star Lebanese, Greek and Italian restaurants in the UK, some in Brussels and Germany and Danube supermarkets in the Kingdom of Saudi Arabia.

For further information, please contact Nabil Assi on 020 8459 6276 or email [nabil@milky's.co.uk](mailto:nabil@milky's.co.uk).

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