



Milk products and meat play a vital role in fighting hunger, but their environmental impact is significant. PUM experts support sustainable processing in these sectors. Our dairy experts advise on small to medium-scale milk processing, product development, and hygiene. Our meat experts come from all segments of the meat processing and sales industry and cover the entire chain from efficient, hygienic slaughter to product valorisation, emphasising animal welfare and reducing environmental impact.



Milk & Meat Processing

Our Milk & Meat Processing experts hail from two renowned and specialised sectors in the Netherlands. For centuries, our country has been a leader in dairy production, with milk once processed on farms and in small co-operatives. Over time, mergers have led to large co-operatives operating a few high-capacity, specialised plants. Innovation in product development has resulted in a wide variety of high-quality constant milk products and longer shelf life. Alongside dairy, the Netherlands is also known for its efficient, hygienic animal slaughter and meat processing. Our modern industry uses high-tech slaughter lines and advanced equipment for processing cows, calves, pigs, lambs, goats, chickens, ducks, and turkeys into consumer products like sausage and ham.

PUM's Milk & Meat Processing sector builds sustainable processing systems worldwide by sharing Dutch expertise. Our goal is to economically empower small and medium companies, enhance social resilience, and promote environmentally friendly production, creating lasting value for local communities and the ecosystems they depend on.

MILK

Our experienced Dutch dairy professionals collaborate with ambitious family farms, small dairy businesses and industrial-scale enterprises. The experts provide factory-floor advice concerning the small and medium-scale processing and hygienic handling of raw milk. Our sector's practical, results-oriented knowledge draws on decades of expertise across the entire dairy value chain.

The Netherlands has long been a global leader in dairy processing, blending tradition with cutting-edge innovation. Today, the Netherlands is among the top milk-producing countries in the European Union. The processing plants often located near dairy farms, have evolved into highly specialised, capital-intensive operations.

The Dutch dairy sector is renowned for its exceptional human capital expertise, which forms the backbone of its global leadership in milk processing. Dutch dairy employees benefit from extensive training and education, supported by specialised institutions and continuous knowledge development programmes. This human capital strength not only supports high productivity and product quality but also positions the Netherlands as a global frontrunner in sustainable and efficient dairy processing through stringent standards for animal health, hygiene, and quality milk production.

MEAT

Our meat experts work closely with abattoirs and entrepreneurs, offering support across all areas of the meat processing and sales industry. They provide practical, in-depth advice on equipment use, improving cutting and boning techniques to reduce costs, sausage and sliced meat production, catering products, product development, food safety, halal processing, and more. Experts with background in education can develop special training programmes, tailor-made to suit one company or the entire sector.

The Netherlands has a rich history in meat processing, rooted in livestock farming and industrial growth. Dutch strengths in food technology, logistics, and quality control contributed to building a world-leading meat export industry. Known for efficiency and innovation, Dutch companies now lead in sustainable practices and alternative proteins, including plant-based and lab-grown meat. While traditional processing remains vital, the sector is evolving to meet modern demands. The combination of deep agricultural knowledge and cutting-edge research makes the Netherlands a global hub for both meat production and future-oriented food solutions.



Naila Chaker

Owner of Nalilait, Algeria



We are grateful for the collaboration with PUM, in the past, present, and future. Thanks to PUM expert Roelof, we now realise that if we want to grow, we need to not only focus on production, but we also have to think in terms of marketing, distribution, finance and strategy.

Areas of expertise

Milk Processing

Industrial scale

PUM has experts available for assistance with: Management, business planning, finance & administration, production & technology, logistics, products, equipment selection and procurement, new products, process optimisation, hygiene, product quality, Quality Assurance, Hazard Analysis and Critical Control Point System, Good Manufacturing Practice, sales, marketing, distribution, energy, plant processing, factory design.

- Management, business planning, finance & administration,
- Production & technology,
- Logistics,
- Equipment selection and procurement,
- New products,
- Process optimisation
- Hygiene,
- Product quality, Quality Assurance, Hazard Analysis and Critical Control Point System,
- Good Manufacturing Practice,
- Sales, marketing & distribution,
- Energy,
- Plant processing & factory design

Small scale

PUM can assist a family farm business, or small dairy enterprise, regarding the production and the distribution and sale of a variety of consumer products, such as pasteurised/long-life milks, yoghurts, cheeses, and ice cream.

- Production, distribution and sale of a variety of consumer products:
- Pasteurised/long-life milks,
- Yoghurts,
- Cheeses, and
- Ice cream.

Product development

Our experts are specialists in the product development of soft and hard cheeses, and of butters and creams, of yoghurts and yoghurt desserts, of ice cream and sorbets, of baby food, dairy powders, and of all the other products made from milk. The milk can be from a variety of sources: cows, goats, sheep, and camels.

- Products developed from milk from cows, goats, sheep, and camels:
- Soft and hard cheeses,
- Butters and creams,
- Yoghurts and yoghurt desserts,
- Ice cream and sorbets, and
- Baby food and dairy powders.

Processing

Our experts are very experienced in all areas of dairy processing such as evaporating & drying, pasteurisation, sterilisation, Ultra-high temperature processing and aseptic processing. We also have experts who know a lot about filling & packaging, cheese processing, QA, and about the implementation of HACCP systems.

- Evaporating & drying,
- Pasteurisation and sterilisation,
- Ultra-high temperature processing and aseptic processing.
- Filling & packaging,
- Cheese processing,
- QA, and
- Implementation of HACCP systems.

Management & organisation

In the area of management & organisation, we have experts, as well as in the areas of plant design, plant production processes, plant management, efficiency enhancement, and the marketing & sales of all the above-mentioned products and services.

- Plant design, plant production processes and plant management,
- Efficiency enhancement, and
- Marketing & sales of all the above-mentioned products and services.

Meat processing

Our experts offer detailed advice on the equipment of abattoirs, improving cutting and boning methods (cost savings), the production of sausages and sliced meat, catering products, product development, halal products etc.

- Equipment of abattoirs, improving cutting and boning methods
- Production of sausages and sliced meat, and catering products
- Production of halal products

Food safety (HACCP)

Our experts can assist in optimizing production processes to ensure safe and hygienic working practice, in the healthiest possible working environment.

- Optimised production process to ensure safe and hygienic working practice, in the healthiest possible working environment.

Train-the-trainer

A special training programme tailor-made to suit your company and the entire sector during which you will receive training from one of our experts with a background in education.

- Tailor-made training programme

Meat substitutes

This is a new addition to our sector. Our experts will advise you on the development of vegetable-based meat substitute products.

- Development of vegetable-based meat substitute products.

Professional people for positive impact

PUM collaborates with businesses and organisations to grow sustainably and build a brighter future for their community. Check [PUM.nl](https://www.pum.nl) for more information and criteria, and apply for advice.