

SKIMMED MILK POWDER INSTANT

PRODUCT DESCRIPTION

Skimmed milk powder is produced from fresh skimmed cow's milk. After the milk has been pasteurised and standardised, it is thickened and spray-dried to obtain a powder. Instantization is achieved by agglomeration, a process of increasing the amount of air between powder particles. Instantization ensures better solubility of the skimmed milk powder.

INGREDIENTS

Cow's milk

APPLICATIONS

Bakery products
Snackfood products
Chocolate and confectionery
Ice cream, desserts
Soups, sauces and processed cheese

PHYSICAL DATA

Colour off-white to pale yellow
Odour/taste typical, no off-odour and taste
Sediment test disc B of better
Solubility ≤ 1.0 ml

PACKAGING

Stand up pouch of 1 or 5 Kg
Material specification: PET/ALU/LDPE

ANALYTICAL DATA

Moisture / % ≤ 5.0
Protein / % ≥ 32.5
Fat / % ≤ 1.0
Lactose / % 52.0 – 55.0
Ash / % ≤ 8.0
pH 6.4 – 6.7

TRANSPORT

Shipment by courier
Packed in a firm carton box
Orders over 100 Kg will be stacked
on wooden pallet(s)

STORAGE, HANDLING & SHELF LIFE

Min. 24 months after production date in
unopened original packaging
when kept under optimal storage
conditions:
in a cool $<25^{\circ}\text{C}$, dry and odourless place

MICROBIOLOGICAL DATA

Total Plate Count ≤ 10.000 /g
Coliforms ≤ 10 /g
Yeasts & Moulds ≤ 100 /g
Staphylococcus Aureus ≤ 10 /g
Salmonella negative in 25g

NUTRITION FACTS (100 GRAMS)

Energy	347 kCal – 1449 kJ
Protein / g	33.0
Carbohydrates / g	57.0
of which sugars (lactose)	57.0
Total fats	0.8
of which saturated fats / g	0.5
Salt / g	0.95

ALLERGENS

ALLERGENS	Yes/No
Gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanut	No
Soy	No
Milk (including lactose)	Yes
Nuts	No
Celery	No
Mustard	No
Sesame	No
Sulphur dioxide and sulphites	No
Lupin	No
Molluscs	No

EU REGULATIONS

The product complies with all applicable EU regulations and legal requirements in force in respect of residues, contaminants, GMO, etc.

NOT SUITABLE FOR INFANTS BELOW 12 MONTHS

The above non-binding information provided a true and fair view of the product. The data is based on average analyses values. Before using or processing it, the user must ensure that the product is suitable for the intended use.