

SPECIFICATION SHEET

26 % Full Cream Milk Powder, Regular, Protein Standardized

Product Description

Full cream milk powder is a soluble powder made by concentration and spray drying of pasteurized and protein Standardized whole milk.

Physical	Typical value	Specification
Insolubility	0.5	1.5 ml max.
Scorched particles (ADPI)	A	B max.

Chemical

Fat	26.1	26.0 % min.
Protein (N x 6.38)“as is“	24.0	23.5 % min.
Lactose (by calculation)	37.5	
Ash	5.8	6.5 % max.
Moisture	3.0	4.0 % max.
Titrateable acidity	0.1	0.17 % max.

Microbiological

Standard Plate Count	< 10.000	30.000 /g max.
Yeast & Moulds	< 50	100 /g max.
Coliforms	< 5	< 10 /g
Coag. Positive Staph.	< 10	< 10 /g
E-Coli	negative	negative / g
Salmonella	negative	negative / 125 g

Sensory

Colour	White to creamy white	
Taste and Odour	Authentic, sweet pleasant flavour	

Nutritional Information

Energy content	2,050 kJ/100 g	
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Storage & Shelflife

Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelflife	12 months	6 months min.

Packaging

Bag: moreply with innerliner	25 kg	
Semi bulk: big bag	500 / 900 kg	
Bulk: truck / silo	20 – 22 mt	

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.