

SPECIFICATION SHEET

Instant Full Cream Milk Powder (IFCMP 28%)

Product Description

Instant Full Cream Milk Powder is made from pasteurized standardized protein whole milk by concentration and Spray drying into an agglomerated and lecithinated powder.

| Physical | Typical value | Specification |
|---------------------------|---------------|---------------|
| Insolubility | 0.2 | 1.0 ml max. |
| Scorched particles (ADPI) | A | B max. |
| Tapped density (100x) | 440 -510 g/l | |
| Dispersability | > 85 % | |
| Wettability | < 20 secs | 40 secs max. |

Chemical

| | | |
|---------------------------------------|------|-------------|
| Fat | 28.5 | 28.1 % min. |
| Protein (N x 6.38) in solids non- fat | 35.5 | 34.0 % min. |
| Lactose (by calculation) | 38.0 | |
| Ash | 6 | 6.2 % max. |
| Moisture | 2.9 | 3.5 % max. |
| Titrateable acidity | 0.1 | 0.18 % max. |

Microbiological

| | | |
|-----------------------|----------|------------------|
| Standard Plate Count | < 5,000 | 10,000 /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 | |
|----------------|----------------|--|

Storage & Shelflife

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

Packaging

| | | |
|-------------------------------|-------------|--|
| Bag: moreply with inner liner | 25 kg | |
| Semi bulk: big bag | 500 /900 kg | |

Quality and assurance

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