

Specification

## PRODUCT INFORMATION SHEET

## 28,1% Instant Full Cream Milk Powder Spray, CODEX (standardized)

## **Product Description**

Chemical

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

Typical value

Chemical	Typical value	Specification
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.
Titratable acidity	0.1	0.18 % max.
Physical		
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.
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	
Character O. Chaldlife		
Storage & Shelflife	CF 0/	
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	
E		

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