



Black Lion International
Dairy, your source of Life

PRODUCT INFORMATION SHEET

Milk Permeate Powder, Food Grade

Product description

Milk Permeate Powder is manufactured from fresh skimmed milk by ultra filtration, evaporation and spray drying to meet a clean, milky flavour profile.

Chemical	Typical value	Specification
Fat	0.5	1.0 % max.
Protein (N x 6.38) "as is"	3.0 – 6.0	3.0 % min.
Lactose (by calculation)	86.0	
Ash	7.5	9.0 % max.
Moisture	3.0	4.0 % max.

Physical

Insolubility	0.1	0.5 ml max.
Scorched particles (ADPI)	A	B max.
pH value	6.1	5.8 min.

Microbiological

Total Plate Count	< 10,000	50,000 /g max.
Yeast & Moulds	< 50	100 /g max.
Enterobacteriaceae	< 10	10 /g max.
Bacillus cereus	negative/ g	100/ g max.
Staph.Aureus	negative	negative / 0.1 g
Salmonella	negative	negative / 25 g

Sensory

Colour	pale cream	
Taste and Odour	clean, milky	

Nutritional Information

Energy content	1,450 kJ/100 g	
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Storage & Shelflife

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

Packaging

Bag: moreply with innerliner	25 kg	
Semi bulk: big bag	1,000 kg	
Bulk: truck / silo load	n.a.	

Quality and assurance

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