FULLCREAM MILK POWDER

PRODUCT DESCRIPTION

Fullcream milk powder is produced from fresh cow's milk.

After the milk has been pasteurised and standardised, it is thickened and is then spray-dried to obtain a powder.

INGREDIENTS

Cow's milk

APPLICATIONS

Bakery products Snackfood products

Chocolate and confectionery

Ice cream, desserts

Soups, sauces and processed cheese

PACKAGING

1, 5 of 25 Kg

Stand up pouch of 1 or 5 Kg

Material specification: PET/ALU/LDPE

25 Kg bag

Moreply paper with poly innerlining

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. 18 months after production date in unopened original packaging when kept under optimal storage conditions:

in a cool <25°C, dry and odourless place

NUTRITION FACTS (100 GRAMS)

Energy	494 kCal -2070 kJ
Protein/g	25.0
Carbohydrates	38.0
of which sugars (lactose) /g	38.0
Total fats/g	26.0
Saturated fats/g	17.5
Fibre/g	0.0
Salt /g	0.9

PHYSICAL DATA

Colour off-white /pale yellow Odour/taste typical, no off-odour and taste

Sediment test disc B of better

ANALYTICAL DATA

<u><</u> 4.0
<u>≥</u> 24.0
<u>></u> 26.0
37.0 - 38.0
<u><</u> 6.5
6.4 - 6.7

MICROBIOLOGICAL DATA

Total Plate Count \leq 50,000/gColiformsnegative in 0.1gYeasts & Moulds \leq 100/gStaphylococcus Aureusnegative in 0.1gSalmonellanegative in 25g

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.

