INSTANT FULLCREAM MILK POWDER

PRODUCT DESCRIPTION

Whole 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. Added: soy lecithin (better solubility) and vitamins A and D3. The powder has an excellent solubility in cold water.

INGREDIENTS

Cow's milk, soy lecithin, vitamins A and D3

APPLICATIONS

Bakery products Snackfood products Chocolate and confectionery Ice cream, desserts Soups, sauces and processed cheese

PACKAGING

Stand up pouch of 1 or 5Kkg Material specification: PET/ALU/LDPE

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	510 kCal –2131 kJ
Protein / g	25.0
Carbohydrates/g	39.0
of which sugars (lactose)	39.0
Total fats/g	28.2
Saturated fats / g	17.63
Fibre/g	0.0
Salt / g	0.9

PHYSICAL DATA

Colour
Odour/taste
Sediment test
Solubility

off-white/ pale yellow typical, no off-odour and taste disc B of better < 0,5 ml

ANALYTICAL DATA

Moisture / %	<u><</u> 4.0
Protein / %	<u>></u> 24.0
Butterfat/%	<u>></u> 28.0
Lactose / %	min. 35
Ash/%	<u><</u> 7.5
рН	6.1 – 6.9
Soy lecithin %	0.2

MICROBIOLOGICAL DATA

Total Plate Count	<u><</u> 50.000/g
Coliforms	negative in 0.1g
Yeasts & Moulds	<u><</u> 100/g
Staphylococcus Aureus	negative in 0.1g
Salmonella	negative in 25g

ALLERGENS	Yes/No
Gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanut	No
Soy	Yes
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.

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