

LACTOSE FREE SKIMMED MILK POWDER

PRODUCT DESCRIPTION

Skimmed milk powder is produced from fresh skimmed cow's milk. Lactose free milk is made by adding lactase (enzymes) to regular milk, breaking down lactose into glucose and galactose. After the milk has been pasteurised and standardised, it is thickened and 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

PHYSICAL DATA

Colour	off-white/pale yellow
Odour/taste	typical, no off-odour and taste
Sediment test	disc B of better

PACKAGING

Stand up pouch of 1 Kg
Material specification: PET/ALU/LDPE

ANALYTICAL DATA

Moisture / %	≤ 5.0
Protein / %	≥ 34.0
Fat / %	≤ 1.5
Lactose / %	≤ 0.1
Ash / %	approx. 7.5
pH	6.2 – 6.7

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. 24 months after production date
in unopened original packaging
when kept under optimal storage
conditions:
in a cool <25 °C, dry and odourless place

MICROBIOLOGICAL DATA

Total Plate Count	≤ 20.000/g
Coliforms	negative in 1g
Yeasts & Moulds	≤ 100/g
Staphylococcus Aureus	negative in 0.1g
Salmonella	negative in 25g

NUTRITION FACTS (100 GRAMS)

Energy	360 kCal – 1520 kJ
Protein / g	35.8
Carbohydrates / g	50.4
of which glucose / g	25.2
of which galactose / g	25.2
of which lactose / g	0.03
Total fats / g	1.0
Saturated fats / g	0.6
Salt / g	0.94

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.