

WHOLE MILK POWDER

PRODUCT DESCRIPTION

Spray-dried whole milk powder.

WPNI* (mg/g) < 4

*Whey Protein Nitrogen Index – typical value

SENSORICAL DESCRIPTION

Colour	White to cream
Taste and odour	Milky

COMPOSITION/100G PRODUCT

Moisture	Max 3,0%
Protein/NFDM* (Nx6.38)	Min 34,5%
Fat	Min 26,0%
Lactose**	Max 41,0%
Minerals	Max 6,5%

* NFDM non fat dry matter

** by difference

APPLICATION

Whole milk powder recommended for a wide range of food applications : bakery, drinks, desserts, ice cream ...

CHEMICAL AND PHYSICAL CHARACTERISTICS

Nitrates	Max 50ppm
Titrateable Acidity	Max 0,15%
Scorched particles (ADPI /25g)	Disc A
pH	6,6 ± 0,2
Solubility	99%
Bulk density (g/l)	500-650
Antibiotics	None

MICROBIOLOGICAL CHARACTERISTICS

Total plate count	< 10.000 cfu/g
Yeasts and moulds	< 10 cfu/g
Coliforms	< 10 cfu/g
E Coli	Absent in 1g
Salmonella	Absent in 375g

NUTRITIONAL VALUES (CALCULATED)

Energy/100g	2075kJ / 495Kcal
Sugar (Lactose)/100g	41g
Saturated fatty acids/100g	17g
Sodium/100g	0,4g

STORAGE AND SHELF LIFE

- 6 months in big bag
- 12 months in non-opened bag in a cool and dry place away from all sources of contaminating odours and tastes

STANDARD PACKAGING

- 25kg bags, multiwall kraft paper bag with inner polyethylene bag liner
- Big bag

SUGGESTED LABELLING

Whole milk powder.

ALLERGENS

The milk powder contains the following allergens: milk protein, lactose.

The milk powder contains no gluten.

GMO

The ingredients contain no genetically modified organisms and as such are not concerned by a labelling requirement (Regulation 1829/2003/EC and 1830/2003/EC and subsequent amendments).

WHOLE MILK POWDER CONTINUED

CONTAMINANTS

According to the monitoring plan, the milk powders meet the European standards or at least Codex recommendations, in terms of:

- heavy metals: lead (Pb), arsenic (As), cadmium (Cd), mercury (Hg)
- pesticides
- aflatoxins
- dioxins, furans, PCBs (polychlorinated biphenyls)
- melamine
- radioactivity

The powders do not contain antibiotics. They underwent neither irradiation nor ionization.

HEAT TREATMENT

According to regulation, the heat treatment of milk is at least 72°C/15 sec (or temperature / time equivalent).

PACKAGING COMPLIANCE

The materials used to package our milk powders comply with European regulation EC 1935/2004 (and subsequent amendments) for materials and articles intended to be in contact with foodstuffs.