

SUPERIOR LECHE EN POLVO ENTERA INSTANTANEA

Product specification

Productname: Full Cream Milk Powder 28% instant, vit.A&D, max 3% moisture

Specification no: H060002.00

Allergens

Gluten	Not present, no cross contact
Crustaceans	Not present, no cross contact
Eggs	Not present, no cross contact
Fish	Not present, no cross contact
Peanuts	Not present, no cross contact
Soy	Present, source soy lecithin
Milk (incl. lactose)	Present, main ingredient
Nuts	Not present, no cross contact
Celery	Not present, no cross contact
Mustard	Not present, no cross contact
Sesame	Not present, no cross contact
Sulphur dioxide and sulphites	Not present, no cross contact
Lupin	Not present, no cross contact
Molluscs	Not present, no cross contact

Nutritional (100 gram)

Energy	2131		kJ
Energy	510		kcal
Protein	25		g
Carbohydrates total	39		g
Sugars (Carbohydrates)	39		g
Starch (Carbohydrates)	0		g
Fiber (Carbohydrates)	0		g
Fat total	28,2		g
Saturated (fat)	17,63		g
Mono unsaturated (fat)	7,90		g
Poly unsaturated (fat)	0,71		g
Trans fatty acids (fat)	0,71		g
Cholesterol	102		mg
Vitamin A (retinol)	2100	min 2310 - max 3570	IU
Vitamin D3 (cholecalciferol)	340	min 374 - max 578	IU
Calcium (Ca)	860		mg
Sodium (Na)	360		mg
Salt	0,9		g

Packaging

Compliance Packaging The packaging materials are approved for packing of foodstuffs and comply with EC regulation 1935/2004 ,10/2011 and amendments.

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Specification no:	H060002.00
Description:	Full cream milk powder max 3,0% moisture
Application:	Food industry
Ingredients:	Full cream milk powder, soy lecithin, vitamin A and D3

	Typical	Standard	Unit	Reference
Chemical composition				
Fat	28,2	min 28,1 - max 29	%	ISO 1736
Lactose	39	min 35	%	
Protein (KjN * 6,38)	25	min 24	%	IDF 23-1
Ash	6	max 7,5	%	ADPI
Moisture	2,8	min 2 - max 3	%	IDF 23
Lecithin	0,2		%	By recipy
Microbiological analysis				
Total plate count 30°C	<3000	max 10000	cfu/g	ISO 4833
Salmonella / 25 g	neg	neg		ISO 6579
Enterobacteriaceae	neg	max 10	cfu/g	ISO 21528-2 37°C
Moulds	<50	max 50	cfu/g	IDF 94 / ISO6611
Yeasts	<50	max 50	cfu/g	IDF 94 / ISO6611
Coagulase Pos. Staphylococcus	neg	max 10	cfu/g	ISO 6888-1
Physical analysis				
pH	6,3	min 6,1 - max 6,9		10 % solution
Scorched Particles (A=1,D=4)	1	max 1	Scale	ADPI
Solubility index	<0,5	max 0,5	ml	IDF 129a
Wettability 20°C	30	max 90	sec	20°C
Density powder (100x)	0,49	min 0,44 - max 0,6	kg/l	ISO 8967 / IDF 134A
Contaminants				
Antibiotics	neg.			Delvo T
Pesticides and PCB's	neg			Conform EC 396/2005
Product information				
GMC	Not present, no labelling required according to (EC) 1829/2003 and 1830/2003			
Vegan	No			
Organoleptic analysis				
Appearance	Free flowing powder, free of lumps other than those which break up with slight pressure.			
Taste and flavour	Creamy milky with no off-flavours			Scale
Colour	Creamy white			Scale
Storage				
Conditions	Product should be stored in cool (20 °C) and dry conditions. Do not expose to direct sunlight or strong odours			