

Custom Product Specification: Whole Milk Powder 26% Fat Min

Product Group: Whole Milk Powder

Product Item Code: W26G

Open Country Whole Milk Powder 26% Fat is made from fresh whole milk which has been pasteurised, evaporated and then spray dried. It has a minimum of 26% milk fat. It is packed into Grand Meadow bags.

Applications:

Open Country Whole Milk Powder 26% Fat is typically used for its functional and nutritional properties in food and beverage formulations. It is suitable for any baking application where total milk solids are required. Suggested uses include reconstitution or recombining of milk and confectionery products or snack foods.

Shelf Life:

Whole Milk Powder 26% Fat is packed into nitrogen or carbon dioxide flushed Grand Meadow bags and while the bag is intact and the product stored in a cool dry area, it has a shelf life of 24 months from date of manufacture.

Storage Instructions:

Whole Milk Powder 26% Fat is to be shipped in hygienic containers and stored in cool dry area in order to maintain the functional properties of the product. Milk powders have a tendency to absorb odours.

Coding:

Bags are coded with factory registration number, cypher number, unit number (pallet), expiry date (728 days) (DD MMM YY) and date of manufacture (DD MMM YY).

Allergen Status:

Contains Milk and Milk Products

Certifications & Registrations:

NZFSA & HACCP Approved
EU Registered
Halal Certified
Codex Compliance

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	26.0 - 29.5 % m:m
Protein:	23.5 - 26.0 % m:m (24.0 % m:m Typical)
Protein P:SNF:	34 % m:m Min
Moisture:	3.5 % m:m Max
Lactose:	40.0 % m:m Typical
Foreign Matter:	Absent : 32.5g
Scorched Particles:	Disc B : 32.5g Max
Insolubility Index:	1.0 ml Max
Ash:	6.0 % m:m Max
Titratable Acidity:	0.15 % m:v Max
Bulk Density:	0.55 g/ml Min, 100 Tap
Colour:	Light Cream
Flavour:	Sweet, free of undesirable odour
Texture:	Free flowing smooth powder

Microbiological Analysis:

Aerobic Plate Count	10,000	cfu/g Max
Yeast & Moulds	50	cfu/g Max
Inhibitory Substances	<0.0025	IU/ml
Coliforms	<1	cfu/g
E. coli	<1	cfu/g
Coag. Pos. Staph	<10	cfu/g
Bacillus Cereus	<100	cfu/g
Salmonella	ND	375g
Listeria	ND	125g

Packaging Information^{***}:

Pack Size: 25 kg
Pack Type: Multiwall kraft bag with gas barrier liner.
Dimensions: 930mm H * 535mm W * 140mm D
Gross Weight: 25.4 kg
Bags per layer: 8
Layer / Pallet: 8
Total Bags: 64

Container Load: (20ft) 16 tonne (40ft) 20-25 tonne*

*Weight restrictions apply.*** Packaging and pallet information may change to suit product, customer or shipping requirements.