

Product Characteristics

- > Good solubility
- > Good flow process
- > Full fat content
- > Rich creamy flavour

Suggested Uses

- > Wide range of applications including reconstituted milk, fermented milk foods, yoghurt, ice cream mixes and confectionary products.
- > Is extensively used as an ingredient in bakery products and snack foods.
- > Is made from milk without any additives for food products where additive free-labelling is desirable, such as fermented dairy products.
- > Is an ideal milk source for any situation where regular liquid milk supply or refrigeration is not available.
- > Not for use in infant formula for infants less than 12 months

Packaging

Multi-wall bag with a paper outer and an inner plastic liner
No staples or metal fasteners are used

Net weight	25.0kg
Gross weight	25.4kg

Storage and Handling

Wholemilk Powder is hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at below 25°C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 24 months of manufacture

Typical Compositional Analysis

The analysis results listed in this product bulletin are typical as measured on an "as is" basis. Refer to the selling specification for minimum and maximum limits by parameter.

Protein (N x 6.38) (g/100g)	24.5
Moisture (g/100g)	3.1
Fat (g/100g)	26.3
Total Carbohydrates (g/100g)	40.3
Minerals (g/100g)	5.8

Typical Chemical Analysis

Titratable Acidity(%m/v)	<0.15
Inhibitory substances (IU/ml)	Not Detected

Typical Nutritional Analysis

Energy (kJ/100g)	2075
Calories (kcal/100g)	500
Energy from fat (kJ/100g)	970
Calories from fat (kcal/100g)	233
Total Sugars (lactose) (g/100g)	40.3
Fibre (g/100g)	<1.0
Cholesterol (mg/100g)	63
Saturated fat (g/100g)	17.4
Trans fat (g/100g)	1.2
Vitamin A (µg/100g)	200
Vitamin A (IU/100g)	670
Vitamin C (mg/100g)	8.0
Iron (mg/100g)	0.2
Sodium (mg/100g)	290
Calcium (mg/100g)	980

Typical Physical Properties

Bulk Density (g/ml)	0.6
Insolubility Index (ml)	<1.0
Colour	Pale cream
Flavour	Creamy
Odour	Clean
Scorched particles	Max B
Foreign matter	Not Detected

Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<10,000
Coliforms (/g)	Not Detected
Escherichia coli (/g)	Not Detected
Yeasts and Moulds (cfu/g)	<50
Coagulase Positive Staphylococci. (/g)	Not Detected
Salmonella (/750g)	Absent

Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

Compliance

- > Halal
- > CODEX Stan 207

Ingredients

- > Bovine milk

Suggested Labelling

Wholemilk Powder
Allergens: Contains Milk and Dairy products. For additional information refer to the allergen statement

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient