

WHOLEMILK POWDER

Regular



Regular Wholemilk Powder from Fonterra is a soluble powder made by spray drying fresh pasteurised wholemilk.

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

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Ingredients by

