

Product specification

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

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
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
<u>Chemical composition</u>				
Fat	28,2	min 28,1 - max 29	%	ISO 1736
Lactose	39	min 35	%	
Prote n (KjN * 6,38)	25	min 24	%	IDF 20-1
Ash	6	max 7,5	%	ADPI
Moisture	2,8	min 2 - max 3	%	IDF 23
Lecithin	0,2		%	By recipy
<u>Microbiological analysis</u>				
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
Yeas:s	<50	max 50	cfu/g	IDF 94 / ISO6611
Coagulase Pos. Staphylococcus	neg	max 10	cfu/g	ISO 6888-1
<u>Physical analysis</u>				
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
<u>Contaminants</u>				
Antibiotics	neg.			Delvo T
Pesticides and PCB's	neg			Conform EC 396/2005
<u>Product Information</u>				
GMC	Not present, no labelling required according to (EC) 1829/2003 and 1830/2003			
Vegan	No			
<u>Organoleptic analysis</u>				
Appearance	Free flowing powder, free of lumps other than those which break up on slightest pressure.			
Taste and flavour	Creamy milky with no off-flavours			Scale
Colour	Creamy white			Scale
<u>Storage</u>				
Conditions	Product should be stored in cool (20 °C) and dry conditions. Do not expose to direct sunlight or strong odours			