

FULL CREAM MILK POWDER

DESCRIPTION: Product obtained by spray drying of standardized, pasteurized full cream milk

PACKING: Product is packed per 25 kgs net in multiply paper bags with polyethylene liner inside heat sealed or per max. 1000 kgs net in polypropylene big bags

PHYSICAL AND CHEMICAL PROPERTIES

PROTEIN:	min. 26%
LACTOSE:	ca. 38%
FAT:	min. 26%
MOISTURE:	max. 4%
pH:	6.6 – 6.8
SCORCHED PARTICLES (DISCS):	A or B
ACIDITY:	max. 0.15%
SOLUBILITY INDEX:	max. 1 ml

MICROBIOLOGICAL PROPERTIES

TOTAL PLATE COUNT:	max. 10.000/g
COLIFORMS:	max. 10 in 1g
ENTEROBACTERIACEAE:	max. 10 in 1g
YEAST & MOULDS:	max. 50/g
SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g
ANTIBIOTICS & INHIBITORS:	absent

ORGANOLEPTIC PROPERTIES

COLOUR:	homogenous, white to creamy
TASTE, SMELL:	typical for pasteurized milk
CONSISTENCY:	powder
