

Product description:

Skimmed milk powder is a spray-dried powder. The powders are homogeneous, well pulverized, light lumps possible easy scatter.

Custom code: 0402 10 19

Packaging: multiply paper-bags with polyethylene insert. 20-25kg bags / 1000kg Big Bags.

Storage conditions: keep cool and dry. Up to +25°C and Max. 65% humidity.

Shelf life: 24 month from production date.

Nutritional value	
Protein	Min. 34,0g
Fat %	Max. 1
Salt	1,4g
Organoleptic parameters	
Taste, Smell and Flavor	Typic pasteurized milk, odorless
Color	White and bright creamy
Consistency	Pure and Milky
Application	Skimmed Milk powders can be used in bakery, ice creams, confectionery, dairy products
Chemical-Physical parameters	
Moisture %	Max. 4,0
Acidity pH	6,4 – 6,8
Ash %	7,5 – 8,5
Lactose %	50,0 - 56,0
Disc	Max. B
Phosphatase	negative
Antibiotics	negative
Microbiological parameters	
Total Plate Count (cfu/g)	Max. 50.000
Molds and Yeasts in (cfu/g)	Max. 100
Coliforms	absent
Salmonella	absent
Listeria monocytogenes	absent