

YOGHURT POWDER

PRODUCT DESCRIPTION

Yoghurt powder is made from skimmed milk by adding cultures, allowing the product to reach a certain pH value. After the milk has been pasteurised and thickened, it is spray-dried to obtain a homogeneous powder.

INGREDIENTS

Cow's milk, cultures

APPLICATIONS

Bakery products
 Snackfood products
 Chocolate and confectionery
 Ice cream, desserts
 Soups and sauces

PHYSICAL ASPECTS

Colour white to pale yellow
 Odour/flavour typical, no off-odour and taste
 Sediment test disc B of better

PACKAGING

Bag of 25 Kg
 Moreply paper with poly-innerliner
 (heatsealed)

ANALYTICAL DATA

Moisture / % ≤ 4.0
 Protein / % ≥ 33.0
 Butterfat / % ≤ 1.5
 Ash / % approx. 8.0
 pH 4.4 – 5.0

TRANSPORT

Shipment by courier
 Packed in a firm carton box
 Orders over 100 Kg will be stacked
 on wooden pallet(s)

STORAGE, HANDLING & SHELF LIFE

Min. 12 months after production date
 in unopened original packaging
 when kept under optimal storage
 conditions:
 in a cool <25°C, dry and odourless place

MICROBIOLOGICAL DATA

Total Plate Count ≤ 10.000/g
 Coliforms negative in 0.1g
 Yeasts & Moulds ≤ 50/g
 Staphylococcus Aureus ≤ 10/g
 Salmonella negative in 400g

NUTRITION FACTS (100 GRAMS)

| | |
|----------------------------------|--------------------|
| Energy | 343 kCal – 1459 kJ |
| Proteins | 33.0 g |
| Carbohydrates | 46.0 g |
| <i>of which sugars (lactose)</i> | <i>46.0 g</i> |
| Total fats | 1.0 g |
| Saturated fats | 0.65 g |
| Fibre | 0.1 g |
| Salt | 0.55 g |

ALLERGENS

| | |
|-------------------------------|------------|
| Gluten | No |
| Crustaceans | No |
| Eggs | No |
| Fish | No |
| Peanut | No |
| Soy | No |
| Milk (including lactose) | Yes |
| Nuts | No |
| Celery | No |
| Mustard | No |
| Sesame | No |
| Sulphur dioxide and sulphites | No |
| Lupin | No |
| Molluscs | No |

EU REGULATIONS

The product complies with all applicable EU regulations and legal requirements in force in respect of residues, contaminants, GMO, etc.

NOT SUITABLE FOR INFANTS BELOW 12 MONTHS

The above non-binding information provided a true and fair view of the product. The data is based on average analyses values. Before using or processing it, the user must ensure that the product is suitable for the intended use.