

CREAM POWDER – 42% FAT

PRODUCT DESCRIPTION

Cream powder is produced from fresh cow's milk. After the milk has been pasteurised and standardised, it is thickened and is then spray-dried to obtain a powder.

INGREDIENTS

Cow's milk

APPLICATIONS

Bakery products
Chocolate and confectionery
Ice cream and desserts

PHYSICAL DATA

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

PACKAGING

25 Kg bag
Moreply paper with poly-innerliner

ANALYTICAL DATA

Moisture / %	≤ 3.0
Protein in dry matter / %	≥ 34.0
Milk Fat / %	≥ 42.0
Lactose / %	± 30.5
Ash / %	± 4.5
pH	6.4 – 6.7

TRANSPORT

Stacked on wooden pallet(s)

STORAGE, HANDLING & SHELF LIFE

Min. 9 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 1 g
Yeasts & Moulds	≤ 100 /g
Staphylococcus Aureus	< 10 /g
Salmonella	negative in 400 g

NUTRITION FACTS (100 GRAMS)

Energy	583 kCal – 2426 kJ
Protein	20.0 g
Carbohydrates	30.5 g
<i>of which sugar (lactose)</i>	<i>30.5 g</i>
Total Fat	42.0 g
<i>of which saturated fat</i>	<i>27.3 g</i>
Minerals	4.4 g
Cholesterol	0.12 g
Salt	0.8 g
Fibre	0.1 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.