

## LACTOSE FREE SKIMMED MILK POWDER

### PRODUCT DESCRIPTION

Skimmed milk powder is produced from fresh skimmed cow's milk. Lactose free milk is made by adding lactase (enzymes) to regular milk, breaking down lactose into glucose and galactose. After the milk has been pasteurised and standardised, it is thickened and spray-dried to obtain a powder.

### INGREDIENTS

Cow's milk

### APPLICATIONS

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

### PHYSICAL DATA

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

### PACKAGING

15 Kg bag  
 Moreply paper with poly-innerliner

### ANALYTICAL DATA

Moisture / %	≤ 5.0
Protein / %	≥ 34.0
Fat / %	≤ 1.5
Lactose / %	≤ 0.1
Ash / %	approx. 7.5
pH	6.2 – 6.7

### TRANSPORT

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	≤ 20.000/g
Coliforms	negative in 1g
Yeasts & Moulds	≤ 100/g
Staphylococcus Aureus	negative in 0.1g
Salmonella	negative in 25g

### NUTRITION FACTS (100 GRAMS)

Energy	360 kCal – 1520 kJ
Protein / g	35.8
Carbohydrates / g	50.4
of which glucose / g	25.2
of which galactose / g	25.2
of which lactose / g	0.03
Total fats / g	1.0
Saturated fats / g	0.6
Salt / g	0.94

### ALLERGENS

Gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanut	No
Soy	No
Milk (including lactose)	<b>Yes</b>
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.