

# SKIMMED MILK POWDER

## SKIMMED MILK POWDER

### PRODUCT DESCRIPTION

Skimmed milk powder is produced from fresh skimmed cow's milk. 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

25 Kg bag  
More paper with poly innerliner

### ANALYTICAL DATA

Moisture / %  $\leq 4.5$   
Protein (snf) / %  $\geq 34.0$   
Fat / %  $\leq 1.5$   
Lactose / % 52.0 – 55.0  
Ash / %  $\leq 8.0$   
pH 6.4 – 6.8

### 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. 24 months after production date  
in unopened original packaging  
when kept under optimal storage  
conditions:  
in a cool  $<25^{\circ}\text{C}$ , dry and odourless place

### MICROBIOLOGICAL DATA

Total Plate Count  $\leq 50.000/\text{g}$   
Coliforms negative in 1g  
Yeasts & Moulds  $\leq 100/\text{g}$   
Staphylococcus Aureus  $<10/\text{g}$   
Salmonella negative in 25g

### NUTRITION FACTS (100 GRAMS)

Energy	355 kCal – 1500 kJ
Protein / g	33.0
Carbohydrates / g	57.0
of which sugars (lactose)	57.0
Total fats	1.0
Saturated fats / g	0.7
Fibre / g	0.0
Salt / g	1.1

### ALLERGENS

	Yes/No
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.

**BEST WAY INGREDIENTS BV**  
Leeksterweg 71  
8433 KW Haulerwijk – The Netherlands  
☎ +31 (0) 85 – 047 92 93  
www.bestwayingredients.com



Bank: Rabobank Nederland  
IBAN: NL39 RABO 0327 5453 64  
CoC Reg. no. 70 83 72 52  
VAT no. NL 8584 79 199 B01  
✉ info@bestwayingredients.com