

ORGANIC SKIMMED MILK POWDER

PRODUCT DESCRIPTION

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

INGREDIENTS

Organic cow's milk

INSTRUCTIONS FOR USE

130g milkpowder and 900ml water makes approx. 1 liter 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
Moreply paper with poly innerliner

ANALYTICAL DATA

Moisture / %	≤ 4.0
Protein / %	≥ 34.0
Fat / %	≤ 1.5
Lactose / %	approx. 52.0
Ash / %	≤ 8.0
pH	6.5 – 6.8

STORAGE, HANDLING & SHELF LIFE

Min. 24 months after production date
in unopened original packaging
kept under optimal storage
conditions:
in a cool <25°C, dry and odourless place

MICROBIOLOGICAL DATA

Total Plate Count	≤ 10.000/g
Enterobacteriaceae	< 10 /g when
Yeasts & Moulds	≤ 100/g
Staphylococcus Aureus	negative in 0.1g
Salmonella	negative in 12.5 g

NUTRITION FACTS (100 GRAMS)

Energy	358 kCal – 1518 kJ
Protein / g	38.0
Carbohydrates / g	48.0
of which sugars (lactose)	48.0
Total fats	1.5
Saturated fats / g	1.0
Fibre / g	0.0
Salt / g	1.0

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 legal requirements established by the EU with regard to residues, contaminants, and genetically modified organisms.

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.



NL-BIO-01
EU-Landbouw