

26% INSTANT FULL CREAM MILK POWDER (25kg)

Spray dried full cream milk powder derived from fresh milk which has been standardised, pasteurised and the water removed by evaporation under vacuum.

The powder is light cream in colour, free from lumps and is free flowing and contains no extraneous matter.

Physico-chemical Analysis

Moisture	3.3% max.
Fat	26.1 % - 27.0 % .
Protein	25.0 % min.
Lactose	39.0% typical
Bulk Volume	175 – 210 jel
Dispersibility	Min. 95% in 20 seconds
Scorched Particles	Disc A
Wettability	20 seconds max.
Acidity	0.15 % max.
Solubility	0.5 ml max.
Free Fat	3.0 % max
Lecithin level	0.2% typical

Microbiological Analysis

Total Plate Count @ 30°C	10,000 max.
Coliform Count	< 10 / g
Yeast	< 50 / g
Mould	< 50 / g
Salmonella	Absent / 125g
E. coli	Absent / g
Staph. Aureus	< 10 / g

Packaging

25kg 4 ply kraft paper bag with heat sealed polythene inner liner.

Shelf-Life

12 months from date of manufacture

Bag Markings

Preprinted: Product description, manufacturer details, net weight, country of origin, healthmark

Ink-jet coded: Production date (month/year), expiry date (month/year), production code

All specifications subject to final confirmation