

## Product specification

# Instant Full Cream Milk Powder with Vitamins

### General Information

The Instant Full Cream Milk Powder is made by spray drying pasteurised cow's milk. It is enriched with vitamin A & D. The powder has excellent solubility.

### Suggested use

Mixed directly into water in the home and easily reconstitutes to produce a fresh, nutritious milk drink.

Instant Whole Milk Powder can be re-packed for consumer applications.

Not for use in infant formula for infants less than 12 months

### Ingredients

Pasteurised cow's milk, soy lecithin, vitamins A & D

### Chemical & Physical Characteristics

Analysis	Value/Unit
Milk Fat:	28.0 % m/m
Protein:	24.0 % m/m
Moisture:	3.5 % m/m Max
Lactose:	39 % m/m Typical 40 %m/m
Ash:	6.0 % m/m Max
Titratable Acidity:	0.15 % m/v Max
Vitamin A:	2,200 - 8,500 IU/100g
Vitamin D3:	350 - 870 IU/100g
Foreign Matter:	Absent
Scorched Particles:	Disc B Max
Insolubility Index:	1.0 ml Max
Bulk Density:	0.44-48 g/ml Min, 100
Colour:	Light Cream
Flavour:	Sweet, free of undesirable odour
Texture:	Free flowing, free of lumps
Wettability	< 40 s

### Microbiological Characteristics

Aerobic Plate Count	< 10000 cfu/g
Coliforms	<1 cfu/g
E.coli	Not Detected /g
Yeasts & Moulds	< 50 cfu/g
Coag. Pos. Staph	<10 cfu/g
Salmonella	Not Detected /375g
Inhibitory Substances (Antibiotics)	<0.0025 IU/mlg

Trigona Dairy Trade BV – Postbus 139 – 6940 AA Didam – The Netherlands

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### **Nutritional Value / 100g product**

Energy	2120 kJ
Calories	510 kcal
Protein	24 g
Fat	28 g
Of which saturated	19 g
Carbohydrates	40 g
Of which sugar	40 g
Fibre	<1 g
Vitamin A	2200 - 8500 IU
Vitamin D3	350 - 870 IU
Sodium	280 mg

### **Allergens**

Milk and products thereof (including lactose), soy ingredients

### **Storage and shelf life**

It is recommended that the product is stored at below 25°C, relative humidity below 65% and in an odour free environment. Preferably use within 18 months after production.

### **Standard Packaging**

In multiply paper-bags with PE-lining of 25 kg

### **Compliance**

Halal, Codex, HACCP

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