

SPECIFICATION OF PRODUCT

SKIMMED MILK POWDER SPRAY, ADPI EXTRA GRADE

CN CODE: 04021019

Allergens milk (lactose)

Organoleptic properties

Colour milky white to slightly creamy

Consistency powdery, homogeneous, with slightly disintegrating clods, free from foreign matters

Taste and aroma clean, characteristic for dried milk, slightly sweetish
Free from foreign flavours and odour

Physical and chemical characteristic

Lactose	min. 48 %
Protein	min. 34 %
Milk Fat	max. 1,25 %
Ash	max. 8,5 %
Moisture	max. 4 %
Solubility index	max. 1,0 ml
Titrateable acidity (as lactic acid)	max. 0,15 %
Scorched particles:	max. DISC B

Microbiological parameters

Total plate count	max. 10.000 CFU/g
Coliforms	max. 10 CFU/g
Salmonella	Negative/25g
Yeasts and Moulds	Max. 100 CFU/g
Listeria monocytogenes	Negative/25g
Antibiotics	Negative

Additional information

No pharmacological active substances.

Fit for human consumption.

During the processing of skimmed milk powder no genetically modified materials have been used.

Packing

Multilayer paper bags with PE inner liner, weight 25 kgs.

PP big bags with PE inner liner, weight 500 – 1.000 kgs.

Storage

In dry and clean place, at a temperature between 2 - 24°C, relative humidity max. 70 %.

Shelf life

18 - 24 months from production/packaging date.