



## SKIMMED MILK POWDER SPRAY DRIED

### MEDIUM HEAT – ADPI EXTRA GRADE TYPICAL SPECIFICATION

#### PRODUCT DESCRIPTION

Skimmed Milk powder is produced from skimmed milk, by separating the cream from fresh cow's milk, and which is pasteurised, evaporated and spray dried.

#### APPLICATIONS

- \* in bakery, chocolate and confectionery products
- \* in soups, sauces and processed cheese
- \* in baby and dietetic foods, beverages, desserts
- \* in ice cream, recombined and fermented products

#### PHYSICAL ASPECTS

Appearance white to creamy white colour  
Flavour and odour clean, no off-flavour/odour

#### ANALYTICAL DATA

Moisture	: 4,0 % max.
Butterfat	: 1,25 % max.
Protein	: 36,0 % approx.
Lactose	: 51,0 % approx.
Minerals	: 7,8 % approx.
Titrateable acidity	: 0,15 % max.
Solubility index	: 1,25 ml max.
Sediment test	: disc B max.
WPN Index	: 1,5 - 5,99 mg/g

#### MICROBIOLOGICAL DATA

Total plate count	: 10,000/g max.
Coliform's	: negative in 0,1 g
Yeasts & Moulds	: 50/50/g max.
Pathogens & Toxicogens:	negative 0,1 g
Salmonella	: negative in 25 g

#### PACKAGING

Min. 4-ply paper bags with poly-inner bag of 25 kgs. net.

#### TRANSPORT

16 MT in 20 ft. - 25 MT in 40 ft. container

#### STORAGE & SHELF-LIFE

Up to approx. 12 months in the original packing under optimal storage conditions

(cool, dry and odour free - temperature <25 °C., relative humidity below 65 %).