

FULL CREAM MILK POWDER

GENERAL INFORMATION

Description	Full Cream Milk Powder is obtained In the process of dehydration of homogenized whole milk. The first step is condensing and then drying in spray drying tower
Origin	Poland
Application	Confectionery, milk chockolate, bakery, beverage whiteners, ice cream, chocolate drinks, yoghurts, frozen foods
Requirements	The product conforms with all applicable Polish and European Union standards and regulations and is produced in compliance with requirements of HACCP System.
HS code	

PHYSICO-CHEMICAL REQUIREMENTS

	Specification	Analysis method
protein (%)	max. 26	AOAC 976.05:2000
fat (%)	min. 26	IDF-FIL 9C:1987
moisture (%)	max. 4	IDF-FIL 26A:1993
ash (%)	max. 6,5	ADPI 916:2001
pH	min. 6,5	ISO 7238:2004
lactose (%) +/- 1	max. 38	PN-78/A-86030
purity (disc)	A, A/B	ADPI 916

MICROBIOLOGICAL REQUIREMENTS

Total plate count/g	10 000	PN-EN ISO 4833:2004+Ap1:2005
Coliforms 0,1/g	absent	PN-ISO 7954:1999
E-coli 0,1 g	absent	PN-ISO 4832:1998
Salmonella 25/g	absent	PN-91/A-86033/Az2
antibiotics	absent	Metoda PCR, system BAX Q7
yeast /g	max 50	PN-ISO 7954:1999
mould /g	max 50	PN-ISO 7954:1999

ORGANOLEPTIC REQUIREMENTS

Color	White to yellowish colour, free flowing powder
Smell and flavor	Typical milky taste and smell without foreign odour
Aspect	Uniform powder, free of lumps and macro.

STORAGE, SHELF LIFE AND PACKING SPECIFICATION

Packing	Four-layer paper bag with polythene inner bag, 25 kg net
Shelf Life	18 month shelf life in the original packaging
Storage	Product must be stored in a cool, dry place, at temperature below 20°C and relative humidity below 75%