

## Full Cream Milk Powder Product Datasheet

Item number: 90-001

- Taste / Colour:** white to pale yellow powder with typical milky smell and taste, no added ingredients; made from fresh cow's milk
- Storage / Shelf life:** cool ( $\leq 25\text{ }^{\circ}\text{C}$ ), dry ( $\leq 65\%$  rel. humidity), light protected and far away from strong flavours, in the original packaging min. 6 months from production date
- Packaging:**
- Multiply paperbags with PE-liner 25 kg net
  - big bag up to 1,000 kg
  - silo trucks approx. 25,000 kg

### Chemical analysis

Characteristics	Unit	Typical Values	Limit values
Fat	%	$\geq 26.0$	
Moisture	%	$\leq 3.5$	
Titratable acidity	%	$\leq 0.15$	
Solubility index	ml	$\leq 1.0$	
Disc		A	max. B (15.0 mg)
Inhibitors		negative	

### Bacteriological analysis

Characteristics	Unit	Typical Values	Limit values
TBC	g	$\leq 10,000$	
Coliforms	0.1 g	negative	
Salmonella	250 g	negative	

The product complies with the provisions of German law governing foodstuffs and its accompanying ordinances and the EEC rules.

The chemical analysis gives average values, small deviations due to seasonal changes might be possible.