

Product specification

Instant Whole Milk Powder 28% fat

General Information

The Instant Whole Milk Powder 28 % fat is made by spray drying pasteurised cow's milk. It is a soluble powder with a minimum of 28% milk fat and a sweet desirable flavour. It is agglomerated and instantised for easy mixing into cold water.

Suggested use

Daisy-go Instant Whole Milk Powder 28% Fat is used for repacking into consumer packs without further processing. It is typically used to mix directly into water in the home and easily reconstitutes to produce a fresh, nutritious milk drink.

Ingredients

Pasteurised cow's milk, soy lecithin

Chemical & Physical Characteristics

Analysis	Value/Unit
Milk Fat:	28.0 – 30 % m/m
Protein:	23.5 - 26.0 % m/m (24.0 % m/m Typical)
Protein:SNF Basis:	34 % m/m Min
Moisture:	3.5 % m/m Max
Lactose:	40.0 % m/m Typical
Foreign Matter:	Absent /32.5g
Scorched Particles:	Disc B /32.5g Max
Insolubility Index:	1.0 ml Max
Ash:	6.0 % m/m Max
Titratable Acidity:	0.15 % m/v Max
Bulk Density:	0.45 g/ml Min, 100 Tap
Colour:	Light Cream
Flavour:	Sweet, free of undesirable odour
Texture:	Free flowing, free of lumps

Microbiological Characteristics

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

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

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Nutritional Value / 100g product

Energy	2150 kJ
Calories	
Protein	23.8 g
Fat, total	28.4 g
Of which saturated	19.0 g
Carbohydrates	40.6 g
Of which sugars	40.6 g
Fibre	<1 g
Sodium	271 mg

Allergens

Milk and products thereof (including lactose), Soybean products

Storage and shelf life

Milk powders have a tendency to absorb odours. Therefore this product is stored in an odour free environment and a cool dry area away from direct sunlight in order to maintain its functional properties. While the bag is intact and the product kept under these conditions it has a shelf life of 18 months from date of manufacture.

Standard Packaging

Packed into nitrogen or carbon dioxide flushed multiwall kraft, daisy-go branded bags with polyethylene gas barrier liner.

Pack Size:	25 kg
Dimensions:	930mm H x 535mm W x 140mm D
Gross Weight:	25.4 kg
Bags per layer:	8
Layers per pallet:	7
Total Bags:	56

Compliance

Halal, Codex, HACCP

Coding

Lotnumber, and date of manufacture, expirydate

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