

SPECIFICATION

FAT FILLED POWDER “Bonimilk 26/9”

“Bonimilk 26/9” is cream coloured powder product, with neutral taste and smell, consist of purified vegetable oils and dairy components.

“Bonimilk 26/9” appropriate for human consumption: for the addition of fats, lactose and whey proteins in the production of: ice-cream, soups and sauces, biscuits, bakery, chocolate, confectionary products etc.

Physical – chemical and microbiological

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|---------------------------|--------------------|
| Fat (min) | 26 % |
| Protein (min) | 9 % |
| Lactose (min) | 50 % |
| Ash (max) | 8 % |
| Moisture (max) | 5 % |
| Titrateable acidity (max) | 0,15 % |
| Solubility (ml) | 1,25 ml |
| Scorched particles | Max disc B |
| Bacterial count (max) | 50 000 /g |
| Coliforms | negative in 0,1 gr |
| Salmonella | absent in 25 gr |

No chemical additives, no neutralizers and free from antibiotics and inhibitory substances.

Other specifics

„Bonimilk 26/9” is adapted for dry mixtures, dispersions and for fully soluble solutions e.g. milk.

Product has been manufactured from the cow milk that was pasteurized for at least 15 seconds at 71,7°C or was subjected to a similar treatment.

Free from foot and mouth disease for the past 12 months prior to export. Goods are fit for human consumption.

Made in EU.

Storage conditions

Preserve in clean environment under cool and dry conditions.

Shelf-life

12 months