

SPECIFICATION
FAT FILLED POWDER
“Bonimilk 55/5”

“Bonimilk 55/5” is cream coloured powder product, with neutral taste and smell, consist of purified vegetable fat and milk components.

The product is particularly adapted for the supply of fat, lactose and dairy proteins in the manufacturing of chocolate, biscuits, confectionery, cooked pork meat etc.

COMPOSITION: vegetable fat, whey, stabilizer: E451, anti-caking agent: E551, antioxidant : E320.

Custom code: 21069098

Physical – chemical and microbiological

Fat (min)	55 %
Protein (min)	5 %
Lactose (min)	31,5 %
Ash (max)	5,4 %
Moisture (max)	2,2 %
Titrateable acidity (max)	0,15 %
Solubility (ml)	98%
Scorched particles	disc A and B
Bacterial count (max)	50 000 /g
Coliforms	negative in 0,1 gr
Salmonella	absent in 25 gr

Other specifics

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. Fit for human consumption.

Made in EU.

Storage conditions

Preserve in clean environment under cool and dry conditions.

Shelf-life

12 months