



SPECIFICATION
Milkshake powder
from clean Nordic ingredients



ONLY
WATER
NEEDS TO
BE ADDED



EASY TO
PREPARE

4 IN 1

FAT + MILK
COMPONENTS +
SUGAR + FLAVOR
AND COLOR



MORE SERVINGS
PER KG



CREAMY,
DELICIOUS
TASTE



NO SPECIAL
CONDITION
NEEDED
FOR
STORING

Product description

Creamy coloured powder product, neutral taste and smell, consist of purified coconut fat and milk components.

Ingredients

Coconut fat, milk components, icing sugar, emulsifiers stabilizers, anti-caking agent, flavour and colour

Direction for use at home

Option 1

1. Dissolve 50g of powder in 180-250 ml of water
2. Stir well, let it age in the refrigerator
3. Shake and enjoy!

Option 2

1. Dissolve 50g of powder in 180-200ml of water and 50-70ml cold milk
2. Stir well, let it age in the refrigerator
3. Shake and enjoy!

Production process in factory

1. Recombine milk - 1 kg of powder in 3-4 l of water*
 2. Stir well, pasteurize at 80-85°C
 3. Homogenize at 80°C and a pressure of 210 bar (3000 pci)
 4. Cool it down and fill in suitable containers
 5. Shake before using - Enjoy!
- *partially replacing the water with milk gives the opportunity to use more liquid per powder kg

Physical – chemical specification

Fat (min)	15 %
Protein (min)	11 %
Carbohydrates (min)	55 %
- Including Lactose (min)	8 %
Ash (max)	5 %
Moisture (max)	5 %
Solubility (ml)	99 %
Scorched particles	Max disc A and B
Bacterial count (max)	50 000 /g
Coliforms	negative in 0,1 gr
Salmonella	absent in 25 gr

Flavours and packing

- Vanilla flavour and also plain milkshake. Other flavours on request.
- Multiply paper bag with a polyethylene liner. Bags of 25kg.
- From 1 kg of powder can be produced approximately 4 litres of milkshake.

Shelf-life and storage conditions

24 months in its original closed package.
Preserve in clean environment under cool and dry conditions and free from foreign odours.

Other specifics

- Made in **Estonia – European Union**
- HS code 1901909900

