

## SPECIFICATION

### Yogurt type powder

with stabilizers for industrial use  
Used for the addition of fats, lactose and  
milk proteins in the production of yogurt

#### Product description

Bright creamy/white coloured powder, neutral taste and smell.

#### Ingredients

Skimmed milk powder, vegetable fats, stabilizers, modified starch, pectin and E451, antioxidant E320.

#### Physical – chemical and microbiological specification

Protein	19 %
Fat	32 %
Lactose	36 %
Ash	8 %
Moisture	5 %
Titrateable acidity	0,15 %
Solubility	1,25 ml
Scorched particles	Disc A and B
Bacterial count	50 000 /g
Coliforms	negative in 0,1 gr
Salmonella	negative in 25 gr

\*Target value +/-2%

#### Shelf-life and storage conditions

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

#### Packing

Multiply paper bag with a polyethylene liner.  
Bags of 25kg.

#### Treatment

The product does not contain additives or neutralizers and is free from antibiotics and inhibitory substances. Product has been manufactured from the cow milk that was pasteurized for at least 15 seconds at 72°C or was subjected to a similar treatment.

#### Other specifics

- From 1,5 kg powder can be produced approximately 10 litres of yogurt
- Made in **Estonia – European Union**
- HS code 21069098
- Free from foot and mouth disease for the past 12 months prior to export

*\*Using and labelling conditioning of the ingredient might change from one country to another, legal status of the country where the product is exported must be checked by the customer.*

