



## SPECIFICATION

### Milky 25

Skimmed milk powder alternative  
Used for production of dairy products, milk-based drinks, ice-cream, soups and sauces, bakery etc

#### Product description

Bright creamy/white coloured powder, neutral taste and smell - typical for pasteurized milk.

#### Ingredients

Skimmed milk powder, sweet whey powder.

#### Physical – chemical and microbiological specification

Protein	25 %
Fat	1 %
Lactose	60 %
Ash	8 %
Moisture	4 %
Titrateable acidity	0,15 %
Solubility	1,25 ml
Scorched particles	Max disc 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

24 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

- Made in **Estonia – European Union**
- HS code 04041012
- 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.*

