

SPECIFICATION Milky 30

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

| Product description | Ingredients |
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| Bright creamy/white coloured powder, neutral taste and smell - typical for pasteurized milk. | Skimmed milk powder, sweet whey powder. |
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Physical – chemical and microbiological specification

| Protein | 30 % |
|--------------------|--------------------|
| Fat | 1% |
| Lactose | 55 % |
| Ash | 8% |
| Moisture | 4 % |
| Titratable 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 | Packing |
|--|---|
| 24 months in its original closed package. | Multiply paper bag with a polyethylene liner. |
| Preserve in clean environment under cool and | Bags of 25kg. |
| dry conditions and free from foreign odours. | |

| The product does not contain additives or - Made in Estonia – European Union |
|---|
| 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. HS code 04041012 Free from foot and mouth disease for the particular 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.

