

SPECIFICATION SHEET

Instant Full Cream Milk Powder (IFCMP 28%)

Product Description

Instant Full Cream Milk Powder is made from pasteurized standardized protein whole milk by concentration and Spray drying into an agglomerated and lecithinated powder.

Physical	Typical value	Specification
Insolubility	0.2	1.0 ml max.
Scorched particles (ADPI)	A	B max.
Tapped density (100x)	440 -510 g/l	
Dispersability	> 85 %	
Wettability	< 20 secs	40 secs max.

Chemical

Fat	28.5	28.1 % min.
Protein (N x 6.38) in solids non- fat	35.5	34.0 % min.
Lactose (by calculation)	38.0	
Ash	6	6.2 % max.
Moisture	2.9	3.5 % max.
Titrateable acidity	0.1	0.18 % max.

Microbiological

Standard Plate Count	< 5,000	10,000 /g max.
Yeast & Moulds	< 50	100 /g max.
Coliforms	< 5	<10 /g
Coag. Positive Staph.	< 10	<10 /g
E-Coli	negative	negative /g
Salmonella	negative	negative / 125 g

Sensory

Colour	White to creamy white	
Taste and Odour	Authentic, sweet pleasant flavour	

Nutritional Information

Energy content	2,050 kJ/100 g	
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Storage & Shelflife

Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelflife	12 months	6 months min.

Packaging

Bag: moreply with inner liner	25 kg	
Semi bulk: big bag	500 /900 kg	

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.