

Full Cream Milk Powder

Fat 26% Min. New Zealand



General

Country of Origin: New Zealand
Brand: Open Country

Applications

This product is typically used for its functional and nutritional properties in food and beverage productions- as an ingredient in bakery products, dry blends and snack foods. It can be used as a replacement for liquid whole milk. Some applications include: ice creams, confectionery, yoghurts, reconstitution of milk, bakery.

Ingredients & Allergens

Ingredients: Pasteurised Cow's milk
Allergens: Contains Milk and Milk Products.
Produced on the same lines as products containing soy.

Packaging & Shipping

Bag size: 25 kg
Bag type: nitrogen or carbon dioxide flushed multiwall kraft, Open Country branded bags with polyethylene gas barrier liner.
Each bag will contain factory registration number, cypher number, unit number (plant, line, pallet), manufacturing date and expiry date.
Container load: 16 tons (20ft). 20-25 tons (40ft)

Storage Instructions & Shelf life

Store in dry, cool place, away from direct sunlight. Stack the package on dry ground with good air circulation and must not get wet.
In its original unopened conditions and proper storage, it has shelf life of 728 days (24 months).

Certifications

HALAL, HACCP, Codex
MPI, EU Certification

Chemicals & Physical Properties

Parameters	Standard
Protein	23.5-26.0% m/m (24% m/m typical)
Milk Fat	26.0-29.5% m/m
Moisture	Max 3.5% m/m
Lactose	40.0% m/m
Insolubility Index	Max 1.0 ml
Scorched Particles	Max Disc B /32.5g
Ash	Max 6.0% m/m
Titratable Acidity	Max 0.15% m/v
Bulk Density	Min 0.55 g/ml, 100 Tap
Colour & Appearance	Light cream. Free flowing.
Odour & Taste	Sweet, free of undesirable odour

Microbiological Analysis

Parameters	Standard
Total plate count	Max 10,000 cfu/g
Yeast and Moulds	Max 50 cfu/g
Coliforms	Max 1 cfu/g
E.coli	Max 1 cfu/g
Coag. Pos. Staph	Max 10 cfu/g
Bacillus Cereus	Max 100 cfu/g
Listeria	Not detected /125g
Salmonella	Not detected /375g

Nutritional Information

Nutrients	Avg. Quantity /100g
Energy (kJ)	2,100
Protein (g)	24.4
Fat, total (g)	26.5
- saturated	17.8
Carbohydrate (g)	41.8
- sugars (g)	41.8
Sodium (mg)	278

The technical data or recommendations are given to the best of our knowledge but carry no guarantee or acceptance of responsibility. It is the duty of the user to assess the suitability of our products within their own formulation. Standard specifications, although current at the time of publication, are subject to change without notice.

UNICROS TRADING

31 Alexandra Road, #14-03, Singapore 159967 | W: www.unicros.com
T: +65 9362 5484 F: +65 6473 5153 E: contact@unicros.com Skype: unicros.trading

Pictures

Packaging



Warehouse



Loading



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Our Dairy Products

Quality and Safety

We only deal with high quality products. All our suppliers must have either HACCP or ISO 9001: 2008 certificate to make sure strict quality management process is followed when producing dairy products of the highest quality and of the safest standard. Additionally, we work the extra miles to ensure the products can meet all the health and safety criteria of the origin and destination countries so you can have peace of mind when purchasing from us.

Wide Range of Choice

We are a company with global outlook and we forge extensive partnerships with reputable manufacturers and distributors worldwide to enable us to supply wide varieties of quality products that can meet your need and budget. Talk to us now so we can find out more about your requirements and how we can help you.

Competitive Price

Dairy product prices fluctuate greatly, but as a frequent and large buyer, we will always be able to get the best price for you for any order size- because we have strong and beneficial partnerships with all our suppliers and clients. Ask us now!

Expertise

For every dairy product there maybe one or two substitutes which can work the same way, giving the same texture and flavours- but more cost effective. And new innovative substitutes will just keep coming up. We feel it is our job to highlight to you such option which can result in lower operating cost and higher profit for your company.

Current Product Offerings

FAT FILLED DAIRY POWDER.

Available: Various Fat Filled Milk Powder and Fat Filled Whey Powder.

A cost-effective alternative to milk and whey powder by replacing the milk fat contents with more cost effective vegetable fat without altering the main functions of the original milk and whey powder. The contents of the vegetables fat, which can be from palm or coconut fat, can be adjusted based on needs and requirements. We have products with various fat contents for varieties of usage and budget. Talk to us now for details.

SKIM MILK POWDER

Available: Medium/ Low Heat, ADPI/ Codex

Produced by spray-drying fresh whole milk which then further processed to ensure the fat content is consistently less than 1.25% and protein is about 33-36% (typically 34%).

FULL CREAM MILK POWDER

Naturally fresh whole milk that is spray-dried and pasteurised into powder form. It contains fat of about 26-28% with usual protein contents of about 26%.

ROLLER-DRIED MILK POWDER

This product is much desired for the production of premium chocolate due to its fat-free content and superior mouth feel. We are only among a handful distributors with direct access to this product from the manufacturer.

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