Fat Filled Whey Powder (Palm Fat)



General

Type : 50% Palm Fat Country of Origin: EU-France

Applications

This product is typically used for its functional and nutritional properties in food and beverage industry.

Ingredients & Allergens

Ingredients: Lactose and milk protein, palm oil,

aroma,

Allergens: Contains Milk, Milk Products and

Lactose

Packaging & Shipping

Bag size: 25 kg

Bag type: Four PP layers kraft paper bag.

Each bag contains manufacturing date, expiry date

and batch number.

Container load: 12-15 tons (20ft). 20-22 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 18 months.

Certifications

HALAL ISO 9001, ISO 2200

Physical Properties

Colour & Appearance: Pale cream. Free flowing.

Odour & Taste: Clean/ pleasant

Chemicals Properties

Parameters	Guarantee	Typical	Method
Moisture	Max 2.5%	1.6%	FIL 26 A: 1993
pH (at 10%)	6.5-6.9	6.7	
Scorched Particles	B max	А	ADMI
Solubility Index	Min 98%	99.8%	FIL 129-ISO 8156
Proteins	Min 5.8%	6.4%	FIL20/ ISO 8968
Fat	Min 50%	51%	FIL 124 – ISO 8262
Lactose		36%	By difference
Ashes		4.6%	NF V 04 208
Energy (kCal/100g)		627	By calculation

Microbiological Analysis

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Parameters	Guarantee	Method		
Standard plate	Max 10 000	PCA Milk (NF EN		
count at 30 °C	CFU/g	ISO 4833)		
Enterobacteriac	Max 10 CFU/g	VRGB (NF ISO		
eae		21528)		
Salmonella	Negative per	VIDAS		
	125 g			
Staphylococcus	Negative per 1	BAIRD PARKER		
coagulase +	g	(NF ISO 6888)		
Listeria	Negative per	VIDAS		
	25 g			

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.

Nutritional Information

Energy (kcal/100g powder)	627
Energy from fat (kcal/100g powder)	450
Proteins (N x 6.38) (g/100g DM)	6.5
Proteins (N x 6.38) (g/100g powder)	6.4
Total Carbohydrates (g/100g powder)	36
Digestible Carbohydrates (g/100 g powder)	36
Sugars (g/100g powder)	36
Fibers (g/100 g powder)	0
Total Fat (g/100g powder)	51
Saturated fatty acid (g/100g powder)	25.7
Unsaturated fatty acid (g/100g powder)	25.3
Trans fatty acid (g/100g powder)	0.3
Cholesterol (g/100g powder)	0.5

Minerals (g/100g powder)	4.6
Na (mg/100g powder)	570
Ca (mg/100g powder)	260
P (mg/100g powder)	400
K (mg/100g powder)	1150
Mg (mg/100g powder)	60
Cl (mg/100g powder)	1000

Allergen Declarations

Allergen List	Contains Allergen: Yes/No?
Peanuts and products thereof	No
Crustaceans and products thereof	No
Fish and products thereof	No
Eggs and products thereof	Possible traces of lysozyme
Nuts and products thereof	No
Milk and products thereof	Yes. Milk Protein & lactose
Soybeans and products thereof	No
Cereals containing gluten	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg per kg/litre	No
Celery and products thereof	No
Sesam seeds and products thereof	No
Mustard and product thereof	No
Lupins and products thereof	No
Molluscs and products thereof	No

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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.