## Product Specifications-Dairy-SD11.v201411

# Skim Milk Powder 34%

# General

ADPI Extra Grade. Medium Heat. Country of Origin: EU-Poland

# Applications

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

# **Ingredients & Allergens**

Ingredients: Pasteurised Cow's milk 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

# **Physical Properties**

Colour & Appearance: Pale cream. Free flowing. Odour & Taste: Clean/ pleasant

# **Chemicals Properties**

Parameters	Standard
Protein	Min 34%
Milk Fat	Max 1.25%
Moisture	Max 4%
Scorched Particle	Max Disc B
Solubility Index	Max 1.0 ml
Titratable Acidity	Max 0.15%
Lactose	Max 54%
Ashes	8% +/- 0.2
рН	6.5-6.8

# **Microbiological Analysis**

Parameters	Standard
Total plate count	Max 20,000 g
Yeast and Moulds	Max 50 g
Coliforms	Not detected /1g
E.coli	Not detected /0.1g
Coag +ve S.aureus	Not detected /0.01g
Salmonella	Not detected /25g

# **Nutritional Information**

Nutrients	Avg. Quantity /100g
Energy	1540 kJ
Protein	34 g
Carbohydrate	54 g
Sugars	54 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.



#### **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.