

POWDERED SKIMMED MILK

GENERAL CHARACTERISTICS

Physical aspects	Creamy white powder
Organoleptic aspects	Milky taste Neutral odor
Origin	Powder obtained by vaccum concentration and spray drying in a stream of hot air, of skim milk.

DESCRIPTION

Function / Properties	<p>To reconstitute 1 L of skim milk, mix 940 ml of water and 94 g of skim milk powder. 1kg of skimmed milk powder allow to reconstitute 10.6l of skimmed milk with 0.5g / l of fat.</p> <p>This powder can be used as it is, in reconstitution or in dry mixing.</p> <p>This product is not intended for use in infants under 12 months of age.</p>
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SPECIFICATIONS

Physico-chemical specifications

Humidity	Max. 5 %
Proteins / Dry fat free milk extract	Min. 34 %
Fat	Max. 1.5 %
pH 10%	6.6 – 6.8
Solubility	Min. 99%
Density*	575 g/L
WPN *	3 mg/g
Ashes*	7.6 %

Microbial specifications

Total Plate Count	Max. 10 000 cfu/g
Salmonella	Absence in 25g
Listeria	Absence in 25 g
Yeasts	Max. 300 cfu/g
Moulds	Max. 300 cfu/g

** typical values - these values are values established on the basis of analyzes, calculations carried out on the basis of known or actual average values relating to the ingredients or the calculation carried out on the basis of bibliographic data.*



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	357 kcal / 1515 KJ
Lipids	0.5 g
- Saturated Fatty Acid	0.3 g
Carbohydrates	52 g
- Sugar	52 g
Fibers	0 g
Proteins	36 g
Sodium	1.0 mg *
* Salt content due exclusively to the natural presence of sodium	

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products	X	
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		



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REGULATORY DATA

GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product isn't treated with ionizing radiation.
Nanomaterials	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with regulation (EC) n°1169/2011,

DIET

	Suitable for	Certified
Halal	X	
Kasher	X	
Vegetalian	X	
Vegetarian	X	

PACKAGING/STORAGE

Packaging	1 Kg net plastic tins - 25 Kg net bags
Storage conditions	Keep away from humidity and heat ($\leq 18^{\circ}\text{C}$), in an airtight recipient at all times
Shelf life	1 year in its original and unopened packaging

ARTICLE CODE

1KG \Rightarrow 1220A

25KG \Rightarrow 1221F

We reserve the right to modify this data according to the evolution of our products.

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