

# FULL CREAM MILK POWDER

## ADPI EXTRA grade

### Product description

Full Cream Milk Powder is a soluble powder made by concentration and spray drying of pasteurized whole milk.

The product is manufactured in accordance with international standards and guidelines.

### Chemical

Fat, % min	26.0
Moisture, % max	3.80
Acidity, % max	0.16
Insolubility Index, ml max	0.2

### Physical

Solubility index, ml max	1
WPN Index high heat	> 1.5 mg/g
WPN Index medium heat	1.51 - 5.99 mg/g
WPN Index low heat	> 6.0 mg/g
Scorched particles	Disc A

### Microbiological

Standard Plate Count cfu/g, max	10 000
Coliforms	not detectable in 0,1 g
E.coli	not detectable in 0,1 g
Salmonella	not detectable in 125 g

### Sensory

Consistence	fine powder, no lumps
Colour	white to creamy white
Taste and odour	Authentic, sweet and desirable flavor

### Storage & Shelflife

Relative Humidity	85 % max
Temperature	25 °C max
Shelflife	24 months

### Packaging

Sealed multi-wall paper bags with polyethylene liner	25 kg
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