

QUALITY and COMPOSITION

Description

Manufactured from fresh pasteurized milk. A white to slightly yellowish, free flowing powder. Taste is clean slightly sweet, milky and neutral with no distinctive off-flavours. No neutralising materials, additives or preservatives.

Physical, chemical and microbiological properties:

Criteria	Limits (1 mg/kg = 1 ppm = 0.0001 %)	Reference Method
Fat	26-30%	Rose Gottlieb, IDF 9C:1987 or Gerber method
Moisture	< 4 %	ISIRI 1450
Protein on SNF basis%	>34 %	IDF 20-2:2001 (E)
Lactose	38 % (typicl)	MMP Method MQ22T00002A1
Acidity(Lactic acid)	≤ 0.15 %	MMP Method MQ22T00009A1
Scorched particles	disc A-B	ADMI 916:2002
Insolubility index	≤ 1 ml	ISIRI 2090
Mesophilic aerophiles (TPC)	≤ 40 000 cfu/g	IDF 100A:1987
Coliforms	≤ 10 cfu/g	ISIRI 437
Yeasts and molds	≤ 100 cfu/g	ISIRI 997
Coagulase positive staphylococae	absent/1g	ISIRI 1194
E.coli	absent/1g	ISIRI 2946
Salmonella	absent/1g	ISIRI 4413

Storage and stability:

Product packed in multiwall kraft paper bag with poly liner can be stored in dry cool conditions (below 25°C and 70 % Rh) for 1 year.

Delivery:

Delivered in 25kg multi-ply paper sacks with inner polyethene liner. Stacked on a 1000 x 1200 pallet in 8 layers of 5 bags (1000kg per pallet) The product should be stretch or shrink wrapped for transportation protected against damage during transportation.