



ALPEN P22CP22 Dairy Powder

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DESCRIPTION

Functional fat filled dairy powder developed to be used as an economical replacement of whole milk powder in-part and in-full in a wide range of food applications.

APPLICATION

Can be used as replacement or partial replacement of full cream milk powder in a wide range of food applications such as drinks, stirred yoghurt, bakery, ice cream, biscuits and confectionery.

COMPOSITION

Chemical	Units	Typical value	Standards
Protein (N x 6.38) as is	%	22,0	Min 21,0
Fat (vegetable)	%	22,0	Min 21,0
Lactose by difference	%	47,0	
Moisture	%	3,0	Max 4,5
Ash	%	5,0	Max 8,0
Growth inhibitors (Delvotest SP)	-	Negative	Negative
Scorched sp.	Disc	A	Max B
Microbiological			
Total plate count	Per g	< 10.000	Max 30.000
Enteribacteriaceae	Per g	Absent	Absent
Yeast & Moulds	Per g	< 10	Max 100
Salmonella sp.	Per 25g	Negative	Negative
Organoleptic			
Colour & Appearance	Natural and Creamy		
Odour and Taste	Authentic		

ADDITIONAL INFORMATION

Origin: Netherlands
 Ingredients: Milk constituents, coconut oil, palm oil, sucrose, maltodextrin, soy lecithin,
 Allergens: Milk proteins (including lactose), soy
 Packing: 25 kg net multi ply paper bags with poly inner liner
 Storage: Cool, clean and dry environment
 Shelf-life: Recommend use within 18 months from date of production
 HS Code: 1901 90

Dissolving: Use dissolving temperatures of 45-50°C and allow max 30 minutes hydration time

Pasteurisation: Use normal pasteurisation temperatures >80°C

Homogenisation: Minimum of homogenisation pressure of 180 bar (150+30) at 65°C is required for homogeneous solution when mixed with fats