



ALPEN DAIRY MWD25 Skimmed Milk Powder

DESCRIPTION

Highly functional dairy powder manufactured from milk and milk constituents to be used as an economical replacement of skimmed milk powder in part or in full in a wide range of food and ice cream applications.

APPLICATION

This product is excellent in, bakery, pastry, ice cream, chocolate, confectionery, beverage, yoghurt, cheese, compound chocolate, dessert and similar applications.

COMPOSITION

Chemical	Units	Typical value	Standards
Protein (N x 6.38) as is	%	25,0	Min 23,0
Fat	%	1,0	Min 0,5
Carbohydrate (by difference)	%	60,0	
Moisture	%	3,0	Max 4,5
Ash	%	8,0	Max 8,5
Growth inhibitors (Delvotest SP)	-	Negative	Negative
Scorched sp.	Disc	A	Max B
Microbiological			
Total plate count	Per g	< 10.000	Max 30.000
Enterobacteriaceae	Per g	< 1	Max 10
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:	Non fat milk powder and milk constituents
Allergens:	Milk proteins (including lactose)
Packing:	25 kg net multi ply paper bags with poly inner liner
Storage:	Cool, clean and dry environment
Shelf-life:	Recommend use within 12 months from date of production
HS Code:	0404 90