



ALPEN LAT MWD31

SKIMMED MILK POWDER REPLACER

30/01/2013

DESCRIPTION

Functional food ingredient manufactured with whey and carefully selected milk solids. Its unique functional properties and composition means it can be used as an economical alternative of skimmed milk powder in part or in full.

APPLICATION

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

Chemical	Units	Typical value	Standards
Protein (N x 6.38) as is	%	31	Min 29,0
Fat (vegetable)	%	1	Min 0,5
Lactose by difference	%	56,0	
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
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:	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 18 months from date of production
HS Code:	040490