



ALPEN Fat Filled 26/26 Milk Powder

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DESCRIPTION

Fat filled milk 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	Standard
Protein (N x 6.38) as is	%	27,0	Min 26,0
Fat (vegetable)	%	27,0	Min 26,0
Moisture	%	3,0	4,5
Ash	%	5,5	Max 6,0
Scorched sp.	Disc	A	Max B
Microbiological			
Total plate count	Per g	< 5.000	Max 10.000
Yeast & Moulds	Per g	< 10	Max 100
Salmonella sp.	Per 25g	Negative	Negative
Enterobacteriaceae	Per g	<1	Max 10
Organoleptic			
Colour & Appearance	Natural and Creamy		
Odour and Taste	Authentic		

ADDITIONAL INFORMATION

Origin:	EU
Ingredients:	Milk constituents, coconut oil, palm oil, 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 12 months from date of production
HS Code:	1901 90