



ALPEN ICE P21D2 Dairy Powder

30/01/2013

DESCRIPTION

Highly functional and economical dairy ingredients manufactured from whey solids, milk solids and non-milk constituents. It can be used to replace regular skimmed milk powder and whey powder in ice cream in-part and or in-full in (hard) ice cream applications.

APPLICATION

Can be used as replacement or partial replacement of skim milk powders/whey powder in ice cream (hard ice). 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.

Chemical	Units	Typical value	Standards
Protein (N x 6.38) as is	%	21,0	Min 20,0
Fat (vegetable)	%	2,0	Min 1,5
Lactose by difference	%	50,0	
Moisture	%	3,0	Max 4,5
Ash	%	7,0	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:	Whey constituents, milk constituents, maltodextrin, stabilizer
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