



ALPEN IFFMP P24VF26 Instant Milk Powder

30/01/2013

DESCRIPTION

Functional dairy ingredient developed to be used as an economical replacement of whole milk powder in-part and in-full in a wide range of food applications such as bakery, ice cream, biscuits and confectionery, yoghurt and drinking yoghurt. Fortified with vitamin A and D.

APPLICATION

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COMPOSITION

Chemical	Units	Typical value	Standards
Protein (N x 6.38) as is	%	25,0	Min 24,0
Fat (vegetable)	%	27,0	Min 26,0
Lactose by difference	%	39.5	
Moisture	%	3,0	Max 3,5
Ash	%	5,5	Max 7,0
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	< 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: Argentina
 Ingredients: Skimmed milk, milk protein concentrate, vegetable oil, vitamin A and D (processing aid: 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