



## ALPEN DAIRY P3P13 Milk Powder for bakeries

### DESCRIPTION

Functional fat filled dairy product developed to be used as an economical replacement of whole milk and skimmed milk in part or in full in a wide range of food and baking applications.

### APPLICATION

To be used as an economical replacement of whole milk powder, skim milk powder or other milk products in part and in full in a wide range of food applications such as bakery, biscuits and confectionery (fillings cocoa & white chocolate).

### COMPOSITION

Chemical	Units	Typical value	Standards
Protein (N x 6.38) as is	%	3,0	Min 2,0
Fat (vegetable)	%	13,0	Min 12,0
Carbohydrate (by difference)	%	72,0	
Moisture	%	3,0	Max 4,5
Ash	%	7,0	Max 8,5
Growth inhibitors (Delvotest SP)	-	Negative	Negative
Scorched sp.	Disc	A	Max B
<b>Microbiological</b>			
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
<b>Organoleptic</b>			
Colour & Appearance	Natural and Creamy		
Odour and Taste	Authentic		

### ADDITIONAL INFORMATION

Origin:	Netherlands
Ingredients:	Milk solids, whey solids, vegetable oil
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