

Name of product	SKIMMED MILK POWDER
Colour	White cream to slightly yellow.
Flavour, taste, smell	Milky, pure, with no foreign aftertaste or odours.
Consistency	Fine, free flowing powder, free of lumps.
Intended use	The skimmed milk powder can be used in food industry for different products. Suitable for vegetarians.
EU Classification code:	0402 10 19

Chemical values:	Parameters	Research methodology
Moisture	Max. 4,5 %	LST EN ISO 5537 ISO 5550
Protein content	Min. 33 %	LST ISO 8968-3
Total Protein content in dry basis	Min. 34 %	Calculated
pH (in 10% solution)	6,40 – 6,80	pH meter
Ash	Max 8,5 %	ADPI method/ ISO 5545 (600°C)
Fat	Max. 1,0 %	LST EN ISO 1736/ ISO5543
Lactose	Min. 40,0 %	Polarimetric method/ ISO 5548
Scorched particles ADPI (/25G)	Disc A	ADPI methods
Bulk density	500 - 700 g/l	LST ISO 8967

Microbiological values:	Parameters	Research methodology
Total plate count	<30000 / g	LST EN ISO 4833-1:2013
Coliforms	<10 / g	LST ISO 4831: 2006
E. coli	None / g	LST ISO 16649-2:2002
Bacillus Cereus	<10 / g	LST EN ISO 7932:2005
Moulds and yeast	<100 / g	LST ISO 21527-1:2013
Salmonella	None / 25g	LST EN ISO 6579:2003/AC 2006
Listeria monocytogenes	None / 25g	LST EN ISO 11290-1:2003/A1:2005/ P:2004
Antibiotics / inhibitors	None	DELVOTEST SP-NT

Packaging

3-layer paper bags with a polyethylene insert are direct packing containing 20 kg net weight. Product weight on pallet 1000 kg / 50 paper bags on pallet.

Shelf life and storage

For maximum stability it is recommended that this product be stored 0°C - +25°C, humidity should not be higher than 65%. Powder should be stored away from strong flavours or odours. Minimum 24 months if stored in closed bags under the above mentioned storage conditions.

Status of GMO

According to the regulations of Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 the European Parliament and the Council of the ingredients used in the production do not contain, do not consist of and are not produced from genetically modified organisms (GMO)

Radiation

The product described above is not treated with ionizing rays.

Nanotechnology

The product described above is not manufactured using nanotechnology.

Substances or products causing allergies or intolerances acc. (ES) No. 1169/2011	Yes / No	Possible traces Yes / No
Cereals containing gluten and products thereof	No	No
Crustaceans and products thereof	No	No
Egg and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soya and products thereof	No	No
Milk and products thereof (including Lactose)	Yes	Yes
Nuts and products thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites (at concentrations of more than 10mg/kg or 10ml/l, expressed asSO ₂)	No	No
Lupines and products thereof	No	No
Molluscs and products thereof	No	No