

## Product specification

<b>Productname:</b>	<b>Full cream milk powder, 26% fat</b>
<b>Specification no:</b>	H03001025.00
<b>Description:</b>	Full cream milk powder, 26% fat
<b>Application:</b>	Food Industry
<b>Ingredients:</b>	Full cream milk

	Typical	Standard	Unit	Reference
<b>Chemical composition</b>				
Fat	26,2	min 26	%	ISO 1736
Lactose	41	min 39 - max 43	%	ISO 5765-2
Protein in fat free dry matter	>34	min 34	%	ISO 8968-4
Ash	6	max 7,5	%	ADPI
Moisture	2,8	max 4	%	4 hours 102°C
<b>Chemical analysis</b>				
Titrateable acidity lactic acid	<0,15	max 0,15	%	ADPI
<b>Microbiological analysis</b>				
Total plate count 30°C	<5000	max 10000	cfu/g	NEN-EN-ISO 4833-1
Salmonella /25 g	neg.	neg		NEN-EN-ISO 6579-1
Enterobacteriaceae	<10	max 10	cfu/g	NEN-EN-ISO 21528-2
E. coli /1 g	neg	neg		ISO 7251
Moulds	<10	max 50	cfu/g	NEN-ISO 6611
Yeasts	<10	max 50	cfu/g	NEN-ISO 6611
Coag.-positive staphylococci /1 g	neg	neg		NEN-EN-ISO 6888-3
Listeria monocytogenes /25 g	neg	neg		NEN-EN-ISO 11290-1
<b>Physical analysis</b>				
pH (10 % solution)	6,6	min 6,4 - max 6,8	[-]	10 % solution
Scorched particles (A=1,D=4)	1	max 2	Scale	ADPI
Solubility index	<1	max 1	ml	ISO 8156
<b>Contaminants</b>				
Antibiotics	neg.			Delvo T
Pesticides and contaminants	Conform EC 396/2005 & EU 2023/915			
Aflatoxin M1	Conform EU 2023/915	max 0,05	µg/kg	IDF 111A-10% solution
Staphylococcal enterotoxin /25 g	neg	neg		Conform EC 2073/200
Mercury (Hg)	<10	max 10	µg/kg	Accredited method
Lead (Pb)	<0,1	max 0,1	mg/kg	Accredited method
Melamine	absent	max 2,5	mg/kg	Accredited method
<b>Product information</b>				
GMO	Not present, no labelling required according to (EC) 1829/2003 and 1830/2003			
Kosher	Yes			
Halal	Yes			
Vegetarian	Yes			
Vegan	No			

This information is, to our best knowledge, accurate and may be changed at any time without notice. No warranties, expressed or implied, are made. The user is responsible to determine the suitability of this product for the intended use.

We bring you  
the best of milk

## Product specification

**Productname:** Full cream milk powder, 26% fat

**Specification no:** H03001025.00

### Organoleptic analysis

Appearance	Free flowing powder, free of lumps other than those which break up under slight pressure.
Taste and flavour	Creamy milky with no off-flavours
Colour	Creamy white

### Storage

Conditions Product should be stored in cool (20 °C) and dry conditions (65% r.v.). Do not expose to direct sunlight or strong odours

### Directions for use

Preparing of milk (full cream) 1,3 kg full cream milk powder + 9,0 kg of water = 10 liters of milk

### Allergens

Gluten	Not present, no cross contact
Crustaceans	Not present, no cross contact
Eggs	Not present, no cross contact
Fish	Not present, no cross contact
Peanuts	Not present, no cross contact
Soy	Not present, potential cross contact with soy lecithin, no allergen risk
Milk (incl. lactose)	Present, main ingredient
Nuts	Not present, no cross contact
Celery	Not present, no cross contact
Mustard	Not present, no cross contact
Sesame	Not present, no cross contact
Sulphur dioxide and sulphites	Not present, no cross contact
Lupin	Not present, no cross contact
Molluscs	Not present, no cross contact

### Nutritional (100 gram)

Energy	2074	kJ
Energy	496	kcal
Protein	24,0	g
Carbohydrates total	41	g
Sugars (carbohydrates)	41	g
Starch (carbohydrates)	0	g
Fiber	0	g
Fat total	26,2	g
Saturated fat	16,69	g
Mono unsaturated fatty acids	7,86	g
Poly unsaturated fatty acids	1,02	g
Trans fatty acids	0,63	g
Cholesterol	95,11	mg
Sodium (Na)	370	mg
Salt (NaCl)	0,9	g

This information is, to our best knowledge, accurate and may be changed at any time without notice. No warranties, expressed or implied, are made. The user is responsible to determine the suitability of this product for the intended use.

We bring you  
the best of milk

## Product specification

**Productname:** Full cream milk powder, 26% fat  
**Specification no:** H03001025.00

---

<b>Issued by:</b>	<b>Commercial</b>	<b>Quality Assurance</b>
	R. Verbeek	A. Schröder

**Issue date:** 23-11-2023