

Instant Whole Milk Powder 28% Fat Min Vitamin Fortified

Instant Whole Milk Powder Vitamin Fortified is made by spray drying pasteurised cow's milk. It is a soluble powder with a sweet desirable flavour. It is fortified with vitamins A & D and agglomerated and instantised for easy mixing into cold water. It is packed in Grand Meadow bags.

Applications:

Instant Whole Milk Powder Vitamin Fortified is used for repacking into consumer packs without further processing. It is typically used to mix directly into water in the home and easily reconstitutes to produce a fresh, nutritious milk drink.

Added Ingredients:

Pasteurised cow's milk, soy lecithin, vitamins A & D

Packaging Information*:

Packed into nitrogen or carbon dioxide flushed multiwall kraft Grand Meadow bags with polyethylene gas barrier liner.

Pack Size:	25 kg
Dimensions:	930mm H x 535mm W x 140mm D
Gross Weight:	25.4 kg
Bags per layer:	8
Layers per pallet:	7
Total Bags:	56
Container Load:	(20ft) 14 tonne (40ft) 20 - 25 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Storage Instructions and Shelf Life:

Milk powders have a tendency to absorb odours. Therefore this product is stored in an odour free environment and a cool dry area away from direct sunlight in order to maintain its functional properties. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

Coding:

Bags are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), and expiry date (728 days) (DD MMM YYYY).

Allergen Status:

Contains Milk and Soybean Products

Certifications & Registrations:

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	28.0 - 30.0 % m/m
Protein:	23.5 - 26.0 % m/m (24.0 % m/m Typical)
Protein:SNF Basis:	34 % m/m Min
Moisture:	3.5 % m/m Max
Lactose:	38.9 % m/m Typical
Vitamins:	A 2500 - 8500 IU/100g D3 400 - 800 IU/100g
Foreign Matter:	Absent /32.5g
Scorched Particles:	Disc B /32.5g Max
Insolubility Index:	1.0 ml Max
Wettability:	40 Seconds Max
Ash:	6.0 % m/m Max
Titrateable Acidity:	0.15 % m/v Max
Bulk Density:	0.45 g/ml Min, 100 Tap
Colour:	Light Cream
Flavour:	Sweet, free of undesirable odour
Texture:	Free flowing, free of lumps

Microbiological Analysis:

Parameter	Value	Unit
Aerobic Plate Count	10,000	cfu/g Max
Yeasts & Moulds	50	cfu/g Max
Inhibitory Substances (Antibiotics)	<0.0025	IU/ml
Coliforms	<1	cfu/g
E. coli	Not Detected	/g
Coag. Pos. Staph	<10	cfu/g
Bacillus Cereus	<100	cfu/g
Salmonella	Not Detected	/375g
Listeria	Not Detected	/125g

Nutritional Information:

Nutrient	Average Quantity per 100g
Energy (kJ)	2,124
Protein (g)	24.0
Fat, total (g)	28.5
- saturated (g)	19.0
Carbohydrate (g)	38.9
- sugars (g)	38.9
Sodium (mg)	271

Quality Assurance: The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.

This information is given in good faith and is believed to be accurate and reliable at the time of publication, however no guarantee or representation is made in respect to the product or its suitability for a particular use. Specifications are subject to change due to continual product improvement.