

Product description

Description	Fat filled milk powder instant is generated by dehydrating a blend of skimmed milk and emulsified coconut oil/palm oil. The processes ensure the product's good dispersion and solubility.
Taste and smell	Characteristic for the product for this kind of product
Appearance	Loose and uniform powder, possibly slight lumping dispersing easily
Color	Uniform cream

Physical chemical analysis

Water content	max 4,0 %
Fat content	25 - 27 %
pH	6,5 - 6,9
Protein content	24 %

Nutritional analysis (approximately per 100g)

Energy	2059 kJ / 492 kcal
Carbohydrates	41 g
Protein	24 g
Salt	1,0 g

Microbiological analysis

Enterobacteriaceae	≤10 CFU/g
Yeasts, Molds	≤100 CFU/g
Salmonella	Absent
Listeria monocytogenes	Absent

Others specs

Allergens	Milk and products thereof (including lactose)
GMO	The product does not contain and has not been produced from genetically modified organisms.
Storage	24 month if kept in a dry, cool (till 25OC), dark place in original intact packing.

Our certificates



Formulated **Izabella Kędzierska**
 ikedzierska@foodcom.pl
 +48 22 652 36 59

Approved by **Mateusz Augustyniak**
 maugustyniak@foodcom.pl
 +48 22 652 36 59