

# FULLCREAM MILK POWDER

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### PRODUCT DESCRIPTION

Fullcream milk powder is produced from fresh cow's milk.

After the milk has been pasteurised and standardised, it is thickened and is then spray-dried to obtain a powder.

### INGREDIENTS

Cow's milk

### APPLICATIONS

Bakery products  
Snackfood products  
Chocolate and confectionery  
Ice cream, desserts  
Soups, sauces and processed cheese

### PHYSICAL DATA

Colour off-white /pale yellow  
Odour/taste typical, no off-odour and taste  
Sediment test disc B of better

### PACKAGING

Stand up pouch of 1 or 5 Kg  
Material specification: PET/ALU/LDPE

25 Kg bag  
Moreply paper with poly innerlining

### ANALYTICAL DATA

Moisture / % ≤ 4.0  
Protein f.f.d.m. / % ≥ 34.0  
Fat / % ≥ 26.0  
Lactose / % ≥ 37.0  
Ash / % ≤ 7.5  
pH 6.1 – 6.9

### TRANSPORT

Shipment by courier  
Packed in a firm carton box  
Orders over 100 Kg will be stacked on wooden pallet(s)

### STORAGE, HANDLING & SHELF LIFE

Min. 18 months after production date  
in unopened original packaging  
when kept under optimal storage  
conditions:  
in a cool <25°C, dry and odourless place

### MICROBIOLOGICAL DATA

Total Plate Count / cfu/g ≤ 10.000  
Enterobacteriaceae / cfu/g ≤ 10  
Yeasts & Moulds / cfu/g ≤ 100/100  
Coag. Pos. Staph. / cfu/g ≤ 10  
Salmonella / 25g negative

### NUTRITION FACTS (100 GRAMS)

Energy	496 kCal – 2074 kJ
Protein / g	25.0
Carbohydrates	39.0
of which sugars (lactose) /g	39.0
Total fats / g	26.2
Saturated fats / g	16.69
Fibre / g	0.0
Salt / g	0.9

### ALLERGENS

Gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanut	No
Soy	No
Milk (including lactose)	Yes
Nuts	No
Celery	No
Mustard	No
Sesame	No
Sulphur dioxide and sulphites	No
Lupin	No
Molluscs	No

### EU REGULATIONS

The product complies with all applicable EU regulations and legal requirements in force in respect of residues, contaminants, GMO, etc.

### NOT SUITABLE FOR INFANTS BELOW 12 MONTHS

The above non-binding information provided a true and fair view of the product. The data is based on average analyses values. Before using or processing it, the user must ensure that the product is suitable for the intended use.

#### BEST WAY INGREDIENTS BV

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