

FULLCREAM GOAT MILK POWDER

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PRODUCT DESCRIPTION

Goat milk powder is a versatile ingredient in the food industry. It is produced by spray-drying fresh goat milk, preserving its rich fat content and ensuring optimal availability of its easily digestible proteins. Thanks to its mild, creamy taste and excellent digestibility, goat milk powder is a perfect alternative to cow's milk and suitable for a wide range of applications.

INGREDIENTS

Goat milk

APPLICATIONS

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

PHYSICAL DATA

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

PACKAGING

25 Kg bag
Moreply paper with poly innerlining

ANALYTICAL DATA

Moisture / %	≤ 4.0
Protein f.f.d.m. / %	≥ 23.0
Fat / %	≥ 29.0
Lactose / %	≥ 30.0
Ash / %	approx. 6.0

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 / 125g	negative

NUTRITION FACTS (100 GRAMS)

Energy	523 kCal – 2189 kJ
Protein / g	31.0
Carbohydrates	33.0
of which sugars (lactose) / g	33.0
Total fats / g	31.0
Saturated fats / g	21.0
Fibre / g	0.0
Salt / g	0.6

ALLERGENS

	Yes/No
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.

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