



Product Specifications JA12 – MA
V6 – 20/11/2017

BRENTAG

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SKIMMED MILK POWDER MH – SPRAY DRIED - REGULAR

Description

Spray dried skimmed milk powder.

Heat treatment : « medium heat »

WPNI* (mg/g) : 1.5 to 6

*Whey Protein Nitrogen Index – Typical Value

| COMPOSITION/100 g powder | | |
|----------------------------|-----|------|
| Moisture (%) | max | 3.5 |
| Protein/NFDM* (Nx6.38) (%) | min | 34.0 |
| Fat (%) | max | 1.5 |
| Lactose (%) | max | 56.0 |
| Minerals (%) | max | 8.5 |
| * NFDM non fat dry matter | | |

Application

Ingredient in various applications such as biscuits, pastry, bakery or ice cream...

Also suitable for recombining milk.

Not suitable for feeding infants.

Packaging

25 kg bags, multiwall kraft paper bag with inner polyethylene bag liner

Big Bag

Bulk tanker

Shelf Life and Storage

24 months in non-opened bag in a cool and dry place away from all sources of contaminating odours and tastes

Ingredient Declaration

Skimmed milk powder.

SENSORIAL

Colour : white to cream / Taste and odour : milky

CHEMICAL AND PHYSICAL

| | | |
|----------------------------------|-----|-----------|
| Nitrates (ppm) | max | 50 |
| Titratable Acidity (%) | max | 0.15 |
| Scorched particles (ADPI /25 g) | | Disc A |
| pH | | 6.6 ± 0.2 |
| Solubility | | 99% |
| Bulk density (g/l)* | | 500-650 |
| Antibiotics | | None |

* indicative value

BACTERIOLOGICAL (CFU*)

| | | |
|---|---------|----------|
| Total Plate Count | / 1 g | < 10 000 |
| Yeasts & Moulds | / 1 g | < 10 |
| Enterobacteriaceae | / 1 g | < 10 |
| Coliforms | / 1 g | < 10 |
| E.coli | / 1 g | None |
| Salmonella | / 375 g | None |
| Staphylococcus coag. + (including S. aureus) | / 1 g | None |
| Bacillus Cereus | / 1 g | < 100 |
| Listeria** | / 25 g | None |

Contact us for other analysis

Analysis achieved according to standard methods (IDF or ISO)

* Colony-forming unit **according to control plan

NUTRITIONAL VALUES (calculated)

Energy Value (/ 100 g) : 1550 KJ / 365 Kcal

Nutritional Information *

| | |
|-----------------------|-------|
| Sugar (Lactose) | 56 g |
| Saturated Fatty acids | 0.9 g |
| Sodium | 0.4 g |

*Theoretical values/100 g

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STATEMENT/ADDITIONAL INFORMATION/FOOD SAFETY

GMO

Our ingredients contain no genetically modified organisms and as such are not concerned by a labelling requirement (Regulation 1829/2003/EC and 1830/2003/EC and subsequent amendments).

Various contaminants

According to our control plan, our milk powders comply with the European standards in force or, failing that, the Codex recommendations.

Our powders do not contain antibiotics and have neither been irradiated nor ionized.

Heat treatment

According to regulation, the heat treatment of milk is at least 72 ° C/15 sec (or temperature / time equivalent).

Packaging compliance

The materials used to package our milk powders comply with European regulations EC 1935/2004, EC 10/2011 and Directive 94/62 / EC and with all the European texts concerning the different groups of materials, in particular do not contain TNPP (Tris (nonylphenyl) phosphite).

Deconditioning/Handling

We inform you that for your operations of transfer or deconditioning, and in case of accumulation of dust or powder, the Minimum Ignition Energy of our powders is between 100 and 1000 mJ and the minimum ignition or incandescence temperature (by 5 mm layer) is at least 300°C.

The explosion characteristics are given by a Kmax between 30 to 100 bar.m/s and pressure Pmax between 6.0 and 7.5 bars. Powder explosibility is between 20 and 80 g/m³. Powder resistivity is between 2.10⁹ and 3.10¹³ Ohm*m

For particular analysis or specific regulations, please contact us.

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