

Evaporated Filled Milk



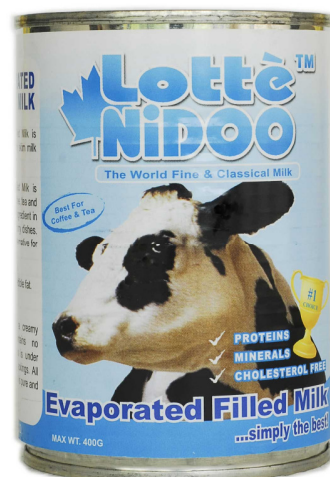
Product Spec
Version EFM 09/01

Description

LottèNidoo™ evaporated filled milk is a product resulting from the evaporation of a portion of water from a recombined mixture of water, skimmed milk powder (milk solids), edible vegetable fat (refined palm oil) and multivitamins. It is free from any preservatives and coloring. It is a milk based beverage drink that is best used for coffee, tea, desserts and cookeries. It is also cholesterol free healthy milk.

Product Characteristic

- Excellent Solubility with warm water
- Light Creamy Color
- Edible fat
- Slight salty and Rich Creamy Flavour



Product Application

LottèNidoo™ evaporated filled milk is specially formulated in replacing full cream milk for beverages such as coffee or tea and confectionery, cookery that required of extra creamy in flavor.

Packaging

LottèNidoo™ evaporated filled milk is produced in the following consumer packing size:

Aluminum Tin (Food Grade Type)	Maximum per 20'TC
<ul style="list-style-type: none">• 160g x 48tins per ctn	<ul style="list-style-type: none">• 2200 ctns
<ul style="list-style-type: none">• 400g x 48tins per ctn	<ul style="list-style-type: none">• 1000 ctns

Storage And Shelf Life

Store in a cool, dry place for ideal storage and prolong shelf life. 12 months from date of Manufacture in a sealed aluminum tin. In which, production and expiry dates are to be printed on the bottom of the tins.

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Product Analysis

Organoleptic Quality	
Appearance	Homogeneous and smooth without lumps.
Color	Light cream / initial < 1 on cheese color standard.
Odour	Free from off flavors and odors
Coloring agents	Absence
Preservative	Absence
Taste	Typical of product, i.e. without oxidized, rancid, mouldy or unpleasant taste.
Chemical	
Edible Fat, % (w/w)	Min. 5.0
Total Milk Solids, % (w/w)	Min. 25.0
Carbohydrates, % (w/w)	Min. 10.0
Protein, % (w/w)	Min. 3.5
Mineral Salts, % (w/w)	Min. 1.5%
Titrateable Acidity, % (w/w as lactic acid)	Max. 0.40
Physical	
Fat Size, µm	Max. 3.5
Average Lactose Crystal Size, µm	Max. 15
Sediments	No big or burned pips
Microbiological	
Total Aerobic Count, cfu/g @37C for 48hrs	< 10 (N.D.)
Coliform, MPN/g	< 3 (N.D.)
Yeast & Mould, cfu/g	< 10 (N.D.)
Salmonella, /25g	Absent
Staphylococcus aureus, cfu/g	< 10 (N.D.)
E.Coli (presumptive), MPN/g	< 3 (N.D.)