

Full Cream Milk Powder

Instantized 28% avg. butterfat New Zealand made



Description

Instantized full cream milk powder is produced from the standardization, evaporation and spray drying fresh pasteurized whole milk. It is also well known as whole milk or full fat milk. The milk is highly soluble powder made in New Zealand.

Product Characteristic

- Excellent Solubility
- Good flow properties
- Enriched with Vitamin A and D3
- Full fat content
- Rich Creamy Flavour
- Contains lecithin

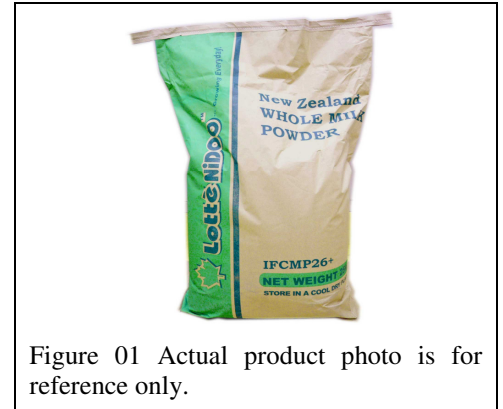


Figure 01 Actual product photo is for reference only.

Product Application

Instant Full Cream Milk Powder is an ideal milk source for fast moving consumer food for its easy storage and convenient to blend into Luke water in obtaining a good source of protein and necessary nutrients for body absorption. Is a perfect solution for places where refrigeration is not available. May be used for beverages such as tea, coffee, chocolate and confectionery that required of the ultimate creaminess.

Packaging

Available in 25kg two pliers with high density polyethylene (HDPE) bag where no staple nor metal used for maximum protection against falling, pressurized stacking, moistures.

Net Weight	25.0Kg
Gross Weight	25.4Kg

Storage And Shelf Life

Full cream milk powder product is hygroscopic and can take on other odour. It ought to be taken good care and protection. And transported in a dust and pest free environment in cool and dry conditions. Typically at temperatures below 25°C, relative humidity below 65% and in an odour free environment. The shelf life is recommended to be consumed within 24 months from manufacturing date for freshness. Code Printed : Production and Expiry Dates(MM/YYYY). And Batch Code is beginning with NZ followed by the receiving bulk number of the powdered milk.



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Product Analysis

Full cream milk powder which is sampled, prepared and tested in accordance with documented procedures shall have the following composition (The value output are typical as measured on an “as is” basis):

Ingredients: Fresh milk, Soya Lecithin, Vitamin A, Vitamin D3, Vitamin B1, Vitamin C, Iron, Zinc, Calcium and Folic Acid.

Typical Composition Analysis	
Protein (N x 6.38)	26.80
Moisture (g/100g)	2.7
Fat (g/100g)	28.03
Total Carbohydrate (g/100g)	36.30
Minerals (g/100g)	5.6

Typical Nutritional Analysis	
Energy (kJ/100g)	2067
Calories (kcal/100g)	494
Lactose (g/100g)	37.8
Fibre (g/100g)	<1.0
Cholesterol (mg/100g)	69
Saturated fat (g/100g)	17.3
Vitamin A (IU/100g)	2100 I.U.
Vitamin D3 (IU/100g)	350 I.U.
Vitamin C (mg/100g)	8.0
Iron (mg/100g)	0.2
Sodium (mg/100g)	270
Calcium (mg/100g)	1150

Typical Microbiological Analysis	
Aerobic Plate Count (cfu/g)	<10,000
Coliforms(/g)	Not Detected
Escherichia Coli (/g)	Not Detected
Yeast & Moulds (cfu/g)	<1
Coag + Staph aureus (/g)	Not Detected
Salmonella (/750g)	Not Detected

Typical Chemical Analysis	
Titrateable Acidity (% m/v)	0.10
Inhibitory Substances (IU/ml)	Not Detected

Typical Physical Properties	
Bulk Density (g/ml)	0.49
Insolubility Index (ml)	<1.0
Colour	Pale Cream
Flavour	Creamy
Odour	Clean
Scorched Particles (/32.5g)	A

Typical Environmental Analysis	
Pesticides (screening)	
-organochlorine(mg/kg)	<0.002
-polychlorine (mg/kg)	-
-PCB (mg/kg)	<0.03
Heavy metals	
-arsenic(mg/kg)	<0.02
-lead(mg/kg)	<0.05
-cadmium(mg/kg)	<0.002
-mercury(mg/kg)	<0.01
Radioactivity	
-caesium 137(Bq/kg)	<5
-caesium 134(bq/kg)	<5
Antibiotics	neg. Delvo

Allergens contains ingredients of	
Milk	
Soy	

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Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing processes include of powdered sourcing in which uniquely New Zealand origin, filling and handling environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognized procedures. A third party certification of SGS Sanitary and FDA analysis is mandatory and imposed in any of the finishing products.

During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified via laser printed batch code to enable trace back.

Compliance

- ISO / GMP /HACCP
- SGS SANITARY/ FDA
- NEW ZEALAND FOOD SAFETY AUTHORITY (COUNTRY OF ORIGIN)
- HALAL.