

Full Cream Milk

Instantized 28% avg. butterfat ADPI quality



Product Spec

Version FCMP11/01

Product Description

RoyaleQueen Instant Full Cream Milk Powder is made from the standardization, evaporation and spray drying fresh pasteurized whole milk originated from New Zealand.

Product Characteristic

- Excellent Solubility
- Good flow properties
- Contains Soy-Lecithin
- Full Cow fat content
- Rich Creamy Flavour
- Pleasant Odour



Fig.1: ProductCode: RQ_IWMP28%

Product Application

RoyaleQueen instant Full Cream Milk Powder is an ideal milk source for easy storage and convenient to blend into luke warm water in getting a good source of protein and necessary ingredients for body absorption. It reconstitutes with water to become fresh liquid milk source and provides a good thick milk solid for beverages. For regular Full Cream Milk Powder, it is excellent ingredient for making of chocolate and confectionery and yogurt that required of rich creamy taste.

Packaging

RoyaleQueen Instant Full Cream Milk Powder is now available in below consumer packing sizes.

Aluminum Tin (Food Grade Type)	Aluminum Sachet
<ul style="list-style-type: none">• 2500g	<ul style="list-style-type: none">• 25g 400g/900g

Storage And Shelf Life

Instant Full Cream Milk Powder products are to be stored 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 36 months from manufacturing date for freshness. The expiry date is to be printed at the bottom of each tin or at the back of each sachet.

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

Instant 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 Chemical Analysis

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

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 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 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 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



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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 9001-2000.

SGS SANITARY AND FDA.

NZ FOOD SAFETY AUTHORITY (COUNTRY OF ORIGIN).

MALAYSIA MINISTRY OF AGRICULTURE (VETERINARY DIVISION).

HALAL.