

MILK PERMEATE POWDER

1. Description: The Milk Permeate Powder is a spray dried product from ultrafiltration of milk.

2. Suggested applications: Food formulas.

3. Analytical specifications:

Physical and Chemical	Guarantee	Typical	Method
Moisture %	3 max		AFNOR -ITSV 1986 Chimie X-2 (drying chamber 90°C)
pH (at 10%)	6 min		
Scorched particles	B max	A	ADMI
Insolubles (mL)	1 max		FIL 129 / ISO 8156 (ADMI)
Protein (Nx6.38) / dry matter %		4.5	FIL20 /ISO 8968 (Kjeldahl)
Fat %	1 max		FIL152 (Butyrometric gerber)
Lactose %		82	By difference
Ash %	9 max	8	NF V 04 208 (incineration 525°C)
Energy (kcal/100g)		346	By calculation
Microbiological	Guarantee		
Standard plate count 30°C	≤ 50 000 CFU/g		ISO 4833 (PCAL) or petrifilms
Enterobacteriaceae	≤ 10 CFU/g		ISO 21528-2 (VRBG 37°C)
Yeasts and moulds	≤ 100 CFU/g		VIDAS SLM
Salmonella	Negative/125 g		ISO 6888-3
Staphylococcus coagulase	Negative/0.1 g		ISO 21527-2 or petrifilms

4. Ingredients declaration:

Lactose and milk proteins.

Allergens : contains milk proteins and lactose.

5. Product respects current European rules on milk and dairy products for undesirable substances (heavy metals, radioactivity, M1 aflatoxin, pesticides, dioxins). It does not contain G.M.O., according to the European regulation and is not subjected to ionization treatment.

Contractual specifications: please contact us.

It is buyer's responsibility to comply with regulations in their own countries and rights of third parties.

Nr specyfikacji MPP/1/MP	Opracował:	Zatwierdził:
Imię i nazwisko	Katarzyna Łozowska	Mateusz Augustyniak
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