

Product description

Description Colostrum powder is obtained from a foremilk produced by the female mammal shortly after parturition.

Taste and smell Specific, pure

Appearance Pale-yellow dry powder

Color Pale-yellow

Physical chemical analysis

Water content Max. 8,0 %

Fat content Max 7,0 %

pH 6,0 -7,5

Protein content min 60 %

Nutritional analysis (approximately per 100g)

Energy 1637 k J/ <400 kcal

Carbohydrates 55,8 g

Protein Min. 60 %

Microbiological analysis

Coliform < 1.0 x 10¹

Enterobacteriaceae < 1.0 x 10¹

Salmonella Absent

Yeast and Molds max. 3.0 x 10¹

Others specs

Allergens Milk and products thereof (including lactose)

GMO The product does not contain and has not been produced from genetically modified organisms.

Storage Colostrum proteins are hygroscopic and can absorb odors. Temperatures <75°F, relative humidity <65%, and an odor-free environment will extend storage life. Stocks should be used in rotation and preferably within three years.

Our certificates



Formulated

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