

## Product description

**Description** The Milk Permeate Powder is a spray dried product from filtration of milk

**Taste and smell** The product is characterized by a clean, consistent taste

**Appearance** Loose and uniform powder, possibly slight lumping dispersing easily

**Color** Pale cream color

## Physical chemical analysis

**Water content** Max. 3,0 %

**Fat content** Max. 1,0 %

**pH** Min. 6

**Protein content** 4,5 %

## Nutritional analysis (approximately per 100g)

**Energy** 1422 kJ / 340 kcal

**Carbohydrates** 80 g

**Protein** 5,0 g

**Salt** 0,65 g

## Microbiological analysis

**Enterobacteriaceae** 1,0 \* 100 cfu /g

**Yeasts, Molds** <100 cfu /g

**Salmonella cfu /25g** Absent

**Listeria monocytogenes** Absent

## Others specs

**Allergens** Contains milk proteins and lactose

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

**Storage** Storage conditions: 25 C / rel. humidity 65%

## Our certificates



Formulated

Izabella Kędzierska  
 ikedzierska@foodcom.pl  
 +48 22 652 36 59

Approved by

Mateusz Augustyniak  
 maugustyniak@foodcom.pl  
 +48 22 652 36 59