

Specification code **FCMP/1/MP/E**

Date 11/12/2024

Product description

Description	Spray-dried whole milk powder
Ingredients	Skimmed milk, cream
Colour	White-creamy colour
Taste and smell	Typical for pasteurized milk, pure
Appearance	Free flowing powder, without lumps and impurities

Physical chemical analysis

Water content	max 4,0 %
Fat content	min 25 %
Protein content	min 26 %
pH	6.3 ± 7
Scorched partickles	Min. Disc B
Insolubility index	max 1%

Other specs

Allergens	Milk and products thereof (including lactose).
GMO	The product does not contain and has not been produced from genetically modified organisms
Ionizing radiation	Product and or its components are not treated with ionizing radiation.
Storage	Dry and clean warehouse, temperaturę 0-25°C, relative humidity ≤ 65%.

Microbiological analysis

Plate count	≤ 30.000 cfu/g
Enterobacteriaceae	≤ 10 cfu/g
Coagulase positive staphylococci	≤ 10 cfu/g
Mould and yeasts	≤ 100 cfu/g
Listeria monocytogenes	Absent/25g
Salmonella	Absent cfu/1kg

Our certificates



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Formulated

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