

Specification code **SWP/1/MP/E**

Date 12/12/2024

Product description

Description Is produced from fresh pasteurized skim milk, formed after the ultrafiltration of milk to extract proteins and fats, then dried using advanced spray drying techniques

Taste and odour Typical for the product, without strange smell and aftertaste.

Appearance Fre flowing powder, light lumps that crumble easily are allowed. Colour from lightly creamy to yellow.

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 Store in dry, clean conditions, protected from the sun.

Packaging Small bags/Big Bags

Physical chemical analysis

Water content Max. 4,0 %

Fat content Max. 1,25 %

Protein content Min. 3,0 %

Lactose Min. 80 %

Ash content Max. 9,0 %

pH 5,8-6,8

Microbiological analysis

Total bacterial count Max. 30.000 cfu/g

Mould and yeasts Max. 50 cfu/g

Listeria monocytogenes Not detected

Salmonella Not detected

Our certificates

