

## Ingredients

Pasteurized skimmed milk (EU)

## Nutritional Values (average values)

Description	Unit	Per 100g
Energy	kcal kj	360 1504
Milkfat	g	1,5
Saturated FA	g	1,01
Carbohydrates		
Sugars	g	2,5
Lactose	g	2,5
Protein (Nx6.38)	g	90,2
Salt (Nax2,5)(*) * Only natural salts, no added salts	g	0,224

## Physical/chemical parameters

Description	Unit	Typical Value	Tolerances	Methods
pH	-	6,80	6,60-7,00	(10%/20°C)
Scorched particles	Disc	A	B	ADPI
Moisture	%	5,0	Max.6,0	ISO 5550
Fat	%	1,5	Max.2,0	LST ISO 5543
Protein (Nx6.38) in dry matter	%	90,2	Min.90,0	LST EN ISO 8968-1
Sediment	ml	0,1	Max.2,0	ADPI

## Sensoric parameters

Taste/Odour	Neutral, pure
Appearance/Text	Creamy white powder

## Shelf life/Storage

Shelf life from production	12 months
torage	≤ 25°C / rel. humidity ≤ 65%

## Microbiology

Description	Unit	Limits	Methods
Total plate count	CFU/g	20000	LST EN ISO 4833-1
Salmonella spp.*	Not detectable in (g)	5x25g	LST EN ISO 6579
Enterobacteriaceae	CFU/g	10	LST ISO 21528-2
Listeria monocytogenes*	Not detectable in (g)	25	LST EN/ISO 11290-2
Staphylococcus(coag.pos.)*	CFU/g	10	EN/ISO 6888-1
Bacillus cereus*	CFU/g	1000	ISO 7932
Yeast and mould	CFU/g	100	LST ISO 6611

\* Monitoring

## Allergens

Description	Limits in mg/kg	Direct processing	Possible cross-contamination can be excluded Yes
Grain products (derivatives)*	200	No	Yes
Milk (derivatives)	1000	No	Yes
Egg (derivatives)	1000	No	Yes
Fish (derivatives)	1000	No	Yes
Crustacea (derivatives)	1000	No	Yes
Soy beans (derivatives)	1000	No	Yes
Nuts**	1000	No	Yes
Sesame seeds (derivatives)	1000	No	Yes
Celery (derivatives)	1000	No	Yes
Mustard (derivatives)	1000	No	Yes
Mollusc (derivatives)	1000	No	Yes
Lupines (derivatives)	1000	No	Yes
Sulfites	10	No	Yes

\*Wheat, rye, barley, oats, spelt 200mg per kg food.

\*\*Peanuts, walnuts, cashew nuts, hazelnuts, macadamia nuts, almond nuts, peanuts, pecan nuts, pistachio nuts  
The risk of cross contamination is controlled.

## Our certificates