

### Product description

Description	Yoghurt Powder extra sour is spray dried from skimmed and pasteurized milk. It's harmonious sourish taste makes it especially suited for: fillings in chocolate, ice cream, desserts and salad dressings.
Ingredients	Skim Milk Yoghurt Powder
Colour	White to yellowish
Taste and smell	Typical yoghurt-taste, sourish, without deflection
Appearance	White to yellowish powder without lumps

Regarding the use of GMO a labelling of this product is not needed according EU-directives No. 1829/2003 and 1830/2003.  
Product is not irradiated and does not contain ingredients treated by ionized radiation.  
Traceability according Regulation (EC) No. 178/2002 is guaranteed.  
Not for use in infant formula for infants less than 12 months.

### Others specs

**Packaging** 25 kg manifold paper bags with inner polyliner, 750 kg pallet or 1.000kg Big Bag

**Shelf life:** In closed originally sealed packaging after production date at 15 - 25 °C and max. 60% relative humidity: min. 9 months (25kg bag) or 6 months (Big Bag).

**Legal basis** The specified product, its packaging and all for the processing used ingredients incl. technical additives as well as storage and transport of this product complies with the valid provisions of the European Community's and Federal Republic of Germany's laws on foodstuffs, in particular the EC-Regulations about residues and contaminants. The limits for Organochlorine Pesticides, PCB-Compounds, Poly Aromatic Hydrocarbons, Heavy Metals and Aflatoxin M1 are monitored on regular basis.

### Physical chemical analysis

Moisture	max 4,0 %
Fat content	max 1,0 %
Protein (in fatfree DM, N x 6,38)	min 34,0 %
Lactose	appr. 47,0 %
Ash content	appr. 8,0 %
pH	5,0 – 5,4
Degree of acidity	15 - 25 *SH
Purity	A

### Microbiological analysis

Total, plate count	<10.000 /g
Escherichia Coli	negative in 1g
Enterobacteriaceae	< 10 /g
Mould and yeasts	<100 cfu/g
Staphylococcus aureus	<10 /g
Salmonella	negative in 400g

### Our certificates

