

Product description

Description	Lactose free whole milk powder instant is produced by spray drying pasteurised cow's milk of Finnish origin, from which lactose is partially removed by filtration and the remaining lactose is enzymatically hydrolysed to glucose and galactose. The product can be used just like instant whole milk powder, provided that the (higher protein content and) caramelising tendency are considered. The powder is lecithinated for quick dissolving and enriched with vitamin D.
Ingredients	Milk, lactase, vitamin D, rapeseed lecithin, rapeseed oil
Appearance	Yellowish, flowable powder, may contain some soft and easily breakable lumps
Taste and odour	Clean, pleasant and slightly sweet, typical milky taste

Physical and chemical analyses

	Typical	Specification
Protein	32%	min 30%
Fat	26%	min 26%
Lactose	16%	max 0,1 %
Glucose	15%	
Galactose	0,06%	
Ash	6,0%	max 6,5 %
Moisture (80°C 5 h)	2,0%	max 3,0%
pH (10% solution)	6,6%	6,4-6,8
Vitamin D (dodana)	8 µg/100 g	
Scorched particles	min.	B
Insolubility index	max.	max 1,0 ml
Wettability 25°C	max.	max 20 s
Bulk density V100	approx.	0,40 g/ml

Microbiological analysis

Total plate count	<10000 cfu/g
Moulds	<50 cfu/g
Yeasts	<50 cfu/g
Enterobacteriaceae	<10 cfu/g
Bacillus cereus (presumptive)	<100 cfu/g
Coag. (+) staph.	<10 cfu/g
Salmonella	absent in 1kg

Our certificates



Specification number **WMP/7/MP/E**

Date **25/08/2025**

Other specifications

Packaging	20 kg multiply paper bags with inner polyethylene liner, and big bags
Storage and shelf life	Shelf life is 12 months from the production date when stored under cool, dry conditions (recommended temp <25 °C, RH <65 %). Keep the package tightly closed.
GMO and allergens	The product does not contain genetically modified organisms (GMOs) within the meaning of Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 or allergens except milk components within the meaning of EU directive 2000/13/EC.



Our certificates

