

Skimmed Milk Powder

Description

Dairy Crest Spray Dried Medium Heat Skimmed Milk Powder is manufactured from freshly separated and pasteurised Skimmed Milk, which is concentrated under vacuum and spray dried.

The heat treatment during the evaporation stage determines the whey protein nitrogen index of the product. Low heat powder is heated to ensure proper pasteurisation of the product, but leaves the whey protein largely undenatured. High heat powder due to the high heat treatment contains denatured whey protein.

This product can be Kosher approved.

Ingredient Declaration

Skimmed Milk Powder

Applications

Confectionery: Milk Chocolate, Chocolate Couvertures, Toffee, Caramel, Fudge, Cereal Bars, Fillings, Pastes, and Coatings
 Bakery: Biscuits, Cakes, Cake Mixes, Cereals
 Others: Ice Cream, Desserts, Toppings, Custards, Health Drinks, Soups, Sauces, and Dips

Typical Composition

Lactose	52.0%
Protein (x 6.25)	36.0%
Ash	7.9%
Moisture	3.8%
Fat	1.25 maximum
Energy Value	355 kcal (1512kJ)/100g

Packaging

Skimmed Milk Powder is supplied in 25kg multi-wall paper sacks with an inner polythene liner, one tonne bags and bulk road tankers.

Shelf life

Shelf-life is typically 12 months from date of manufacture when the product is held unopened in a dry store at a maximum temperature of 20°C.

The data is for information only