

Whole Milk Powder

Description

Spray Dried Whole Milk Powder is manufactured from fresh whole milk, which is standardised to 26% fat then pasteurised, concentrated under the vacuum and spray, dried.

Ingredient Declaration

Whole Milk Powder

Applications

Confectionery: Milk Chocolate Couverture, Toffee, Caramel, Fudge, Cereal Bars, Fillings, Coatings.

Bakery: Biscuits, Cakes, Cake Mixes, Cereals.

Others: Ice Cream, Desserts, Toppings, Custards, Health Drinks, Soups, Sauces, Dips.

Typical Composition

Lactose	38.5%
Protein (x 6.25)	26.5%
Ash	5.8%
Moisture	3.3%
Fat	27.0%
Energy Value	506kcal (2117 kJ) / 100g

Packaging

Whole Milk Powder is supplied in 25kg multi-wall paper sacks with an inner polythene liner.

Shelf-Life

Shelf life is typically 6 months from the 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