

Instant Fat Filled Milk Powder 28 % Fat

Instant Fat Filled Milk Powder 28 (Instant FFMP 28%) is produced by spray drying fresh standardized skim cow milk to remove water and fat. The milk powder is hydrogenated with vegetable oil. The product is in compliance with standards and regulations for food safety in the country of origin

Fat filled milk powder is suitable for the application in ice cream, bakery, confectionery, chocolate, dairy processed cheeses, condensed and evaporated milk, beverages, soups and sauces. Fat filled milk powder can also be used as a substitute for eggs, the powder acts as an emulsifier. It can also be reverted to liquid milk by simply adding water to the powder.

The Product is conform Commission Regulation (EC) No 2073/2005 and its amendments, on microbiological criteria for foodstuffs

Chemical Analysis

Moisture	2.77	%
Fat	28.51	%
Protein	25.33	%
Protein on fat free dry matter	36.87	%
Titrateable acidity	0.11	%
Solubility Index	0.33	ml
Scorched Particles Disc	A	

Bacteriological Analysis

Salmonella	Absent	/125g
Enterobacteriaceae	10	cuf/g
Total plate count (30 C)	10000	cuf/g
Yeasts	100	cuf/g
Moulds	100	cuf/g
Staphylococcus	10	cuf/g

Packaging Specifications

Origin:	EU
Packaging:	800 grams 2000 grams Request offer //// and 25 kg sacks
Storage:	Cool, dry, clean, fresh environment <25°C or humidity <65%
Shelf Life:	12 months

Extraordinary flavors are available for a small extra cost (0.31/Kg)/ Request offer