

Arkerpoort 5 P.O. Box 64 3860 AB Nijkerk The Netherlands

T: +31 33 303 5000 E: info@vreugdenhil.nl www.vreugdenhil.com

Product specification

Productname: Full Cream Milk Powder 26%, max. 4,0% moisture

Specification no: H03001002.00 / (Old H030017.00)

Description: Spray dried full cream milk powder, max. 4,0% moisture

Application: Food industry

Ingredients: Full cream milk powder

	Typical	Standard	Unit	Reference
Chemical composition				
Fat	26,2	min 26	%	ISO 1736
Lactose	39,0	min 37	%	
Protein in fat free dry matter	> 34	min 34	%	ISO 8968-4
Ash	6	max 7,5	%	ADPI
Moisture	2,8	max 4	%	ISO 5537
Microbiological analysis				
Total plate count 30°C	<5000	max 10000	cfu/g	ISO 4833
Salmonella / 25 g	neg.	neg		ISO 6579-1
Enterobacteriaceae	neg.	max 10	cfu/g	ISO 21528-2
Moulds	<10	max 100	cfu/g	ISO 6611
Yeasts	<10	max 100	cfu/g	ISO 6611
Coagulase Pos. Staphylococcus	neg	max 10	cfu/g	ISO 6888-1
Physical analysis				
рН	6,5	min 6,1 - max 6,9	[-]	10 % solution
Scorched Particles (A=1,D=4)	1	max 2	Scale	ADPI
Solubility index	<0,5	max 1	ml	ISO 8156
<u>Contaminants</u>				
Antibiotics	neg.			Delvo T
Pesticides and PCB's	Conform Regulation (EC) 18	81/2006		Conform EC 396/2005
Aflatoxin M1	Conform (EC) 1881/2006	max 0,05	μg / kg	IDF 111A-10% solution
Product information				
GMO	Not present, no labelling required according to (EC) 1829/2003 and 1830/2003			
Vegan	No			
Organoleptic analysis				
Appearance	Free flowing powder, free of	lumps other than those which b	reak up under sli	ght pressure.
Taste and flavour	Creamy milky with no off-flavours			
Colour	Creamy white			
<u>Storage</u>				
Conditions	Product should be stored in cool (20 °C) and dry conditions (65% r.v.). Do not expose to direct sunlight or strong odours			
<u>Directions for use</u>				
Preparing of milk (full cream)	1,3 kg full cream milk powde	er + 9,0 kg of water = 10 liters of	f milk	

This information is, to our best knowledge, accurate and may be changed at any time without notice. No warranties, expressed or implied, are made. The user is responsible to determine the suitability of this product for the intended use.





Arkerpoort 5 P.O. Box 64 3860 AB Nijkerk The Netherlands

T: +31 33 303 5000 E: info@vreugdenhil.nl www.vreugdenhil.com

Product specification

Productname: Full Cream Milk Powder 26%, max. 4,0% moisture

Specification no: H03001002.00 / (Old H030017.00)

Allergens

Gluten Not present, no cross contact
Crustaceans Not present, no cross contact
Eggs Not present, no cross contact
Fish Not present, no cross contact
Peanuts Not present, no cross contact

Soy Not present, potential cross contact with soy lecithin, no allergen risk

Milk (incl. lactose)
Present, main ingredient
Nuts
Not present, no cross contact
Celery
Not present, no cross contact
Mustard
Not present, no cross contact
Sesame
Not present, no cross contact
Sulphur dioxide and sulphites
Not present, no cross contact
Lupin
Not present, no cross contact

Nutritional (100 gram)

Energy	2074	kJ
Energy	496	kcal
Protein	26,0	g
Carbohydrates total	39,0	g
Sugars (Carbohydrates)	39,0	g
Starch (Carbohydrates)	0	g
Fiber (Carbohydrates)	0	g
Fat total	26,2	g
Saturated (fat)	16,69	g
Mono unsaturated (fat)	7,86	g
Poly unsaturated (fat)	1,02	g
Trans fatty acids (fat)	0,63	g
Cholesterol	95,11	mg
Calcium (Ca)	920	mg
Sodium (Na)	370	mg
Salt	0,9	g

Packaging

Compliance Packaging The packaging materials are approved for packing of foodstuffs and comply with EC regulation 1935/2004 ,10/2011 and amendments.



Arkerpoort 5 P.O. Box 64 3860 AB Nijkerk The Netherlands

T: +31 33 303 5000 E: info@vreugdenhil.nl www.vreugdenhil.com

Product specification

Productname: Full Cream Milk Powder 26%, max. 4,0% moisture

Specification no: H03001002.00 / (Old H030017.00)

Issued by: Commercial Quality Assurance

G.W. van Schaik S. Roukema

Issue date: 14-9-2020