

LACTOPUR FCMP MST001

PRODUCT DESCRIPTION

Product obtained by concentrating whole milk that has been pasteurized, standardized and by evaporation under vacuum, which is finally spray dried. This whole milk powder, complies with EXTRA GRADE requirements according to 916-ADPI standards.

ANALYTICAL SPECIFICATIONS

Physical & Chemical	Range	Method
Color	White Creamy, uniform powder, without curd, free from lumps, with the exception of those which can easily be broken, without visible scorched particles	GR-IT-LC-017
Odor/Flavour	Clean, similar to fluid milk, not rancid, no strange odours	GR-IT-LC-017
Fat	Min 26%	GR-TA-LC-031
Protein (N x 6.38)	Min 25%	GR-TA-LC-002
Moisture	Max 3.1%	GR-TA-LC-008
Ashes	Max 6.5%	GR-TA-LC-024
Lactose	38%	
Titrate Acidity (as lactic acid)	Max. 0.15%	GR-TA-LC-013
Insolubility Index	Maximum 1 ml	GR-TA-LC-017
Scorched Particles	Maximum Disc A	GR-TA-LC-016
Microbiological		Method
Total Bacterial Count (CFU / g)	< 10 000	GR-TA-LC-007
<i>Salmonella ssp.</i> (100g)	Absence	GR-TA-LC-019
<i>Staphylococcus</i> (1g)	Absence	GR-TA-LC-094
<i>Escherichia coli</i> (5g)	Absence	GR-TA-LC-002
Enterobacteria (CFU/g)	< 3	GR-TA-LC-092
Process & Packing	Typical	
Warehousing/Storage	Original packaging under cool & dry conditions	
Validity/Shelf life	18 months when stored in recommended conditions	
Packaging	25 kg polyethylene-lined multilayer paper bag	

INGREDIENTS DECLARATION

Whole Milk

STORAGE

Keep in a cool and dry place away from direct sun exposure.

SHELF LIFE

It is preferable to use this product within 18 months of production date.

SUGGESTED USE

Suitable for its use at culinary and/or industrial level in a wide variety of products that require a sensory profile similar to pasteurized-fluid milk, such as: cookies, chocolates, confectionery, desserts, ice cream.

It is a product without any preservatives or antibiotics and with good dissolution properties suitable for its reconstitution. It is an excellent food supplement for diets with good nutritional balance.