

Instantised Full Cream Milk Powder

- 📍 This product is produced from fresh whole milk, which is then concentrated, spray dried and then coated in an oil based lecithin mixture.



Technical Specification

Physical	Typical Value	Guaranteed Value
Appearance	The powder will be pale cream in colour, entirely free from lumps.	
Organoleptic	The powder can be used in dry blending or reconstituted. It will be free from graininess and will have a sweet and desirable flavour. Burnt and caramelised flavours will be absent.	
Scorched Particles	Disc A (ADMI)	Disc A (ADMI)
Packaging	25Kg net multi-ply paper bags with a polyethylene inner liner, heat sealed.	25Kg net multi-ply paper bags with a polyethylene inner liner, heat sealed.
Shelf Life	12 months from date of manufacture.	12 months from date of manufacture.

Chemical	Typical Value	Guaranteed Value
Protein %	26%	>25.5%
Protein Non-Fat Dry Matter %	34%	>34%
Moisture %	3.0%	=<4%
Milk Fat %	28.5%	=>28.0%
Titrateable Acidity %	0.14%	=<0.15%
Solubility index ml	0.5ml	=<1.0ml
Antibiotics IU	Below EU MRL	Below EU MRL
Bulk Density kg/l	0.45kg/l	Min 0.4kg/l
Wettability at 25c	=<20 seconds	30 seconds max
Dispersability	95% in 30 seconds	Min 85% in 30 seconds

Microbiological	Typical Vale	Guaranteed Value
Total Viable Count	5,000cfu/g	<10,000cfu/g
Yeasts and Moulds/g	<20cfu/g	<100cfu/g
Coliforms	Absent 0.1/g	Absent 0.1/g
Salmonella	Absent 100/g	Absent 100/g
E. coli	absent 1/g	Absent 1/g
Staphylococcus Aureus	Absent 0.1/g	Absent 0.1/g

Packaging

25Kg net multi-ply paper bags with a polyethylene inner liner, heat sealed.

Applications

Confectionery / Chocolate
Recombined Milk Products
Retail Packs

Applications where whole milk is normally consumed.

Storage

Store product under cool, dry conditions.

No strong odours in storage areas.

Transport

Product can be transported in 20 foot and 40 foot containers.

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