

# SKIM CREAM MILK POWDER

Specification code FCMP/1/MP

Date 30/07/2021

Product description		Physical chemical analysis	
<b>Description</b>	Segregation, centrifugation, pasteurization, standardization, repasteurization, densification, drying, sieving and packaging.	<b>Water content</b>	max 4%
<b>Taste and smell</b>	Specific, pure	<b>Fat content</b>	min 1%
<b>Appearance</b>	Free-flowing powder, slight lumpiness easily dispersing, white to cream white -homogenous.	<b>Protein content</b>	min 10%
<b>Color</b>	White to cream white		

Nutritional analysis (approximately per 100g)		Microbiological analysis	
<b>Energy</b>	1055 kJ / 366 kcal	<b>Coli bacteria</b>	<10 cfu/g
<b>Carbohydrates</b>	79.3 g	<b>Enterobacteriaceae</b>	n=5, c=0, m= M=10 cfu/ g
<b>Protein</b>	10 g	<b>Salmonella</b>	Absent
<b>Salt</b>	1.35 g	<b>Listeria monocytogenes</b>	Absent

Others specs	Our certificates
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<b>Allergens</b>	Milk and products thereof (including lactose)
<b>GMO</b>	The product does not contain and has not been produced from genetically modified organisms.
<b>Storage</b>	24 month if kept in a dry, cool (till 25OC), dark place in original intact packing.

