



SPECIFICATIONS SHEET

POU/201

Full cream milk powder MH 26,0% Fat

Version 10
Date 25-08-22

GENERAL INFORMATIONS

Description : ADPI Extra Grade Codex proteins medium heat full cream milk powder for human consumption obtained by evaporation of pasteurized full cream milk then by spray drying 2 or 3 stages. Possible option: inerting

Ingredient(s) : Raw cow milk from Belgian and EU origin complies with EC 852/2004 and EC 853/2004 regulations, under the veterinary department control.

PHYSICO-CHEMICAL SPECIFICATIONS

Parameter	Target	Tolerance	Method
Fat content (%)	26,1	Min 26,0	NF en ISO 9622-2013
Proteins (Nx6,38%) (%)	24,2	Min 24,0	NF en ISO 9622-2013
Lactose (%)	39,0	Native value	NF en ISO 9622-2013
Minerals (%)	6,0	Max 6,2	ISO 1575 - 1987
Humidity (%)	≤ 3 / ≤ 3,5 / ≤ 4	-	ISO 5537 - FIL 26
Protéins / NSF (%)	34,5	Min 34	Calculation
pH	6,7	+/- 0,1	DSV III - 21 (1969)
Lactic acidity (%)	0,1	+/- 0,01	Bul.ADPI 916/ 1990 - B 7a
Filtration ADPI	A	B	Filtration ADPI
Insoluble (/ml)	0,4	Max 1,0	ISO 8156/2005 - FIL129
WPNI (mg/kg)	-	-	Internal method
Packed density 100X (g/l)	600,0	+/- 30	30FIL 134A - 1995
Free fat (%)	3,0	Max 5,0	DSV3-189-1969
Dispersibility (%)	-	-	ISO17758/2014 / IDF 87
Wettability at 24°C (/s)	-	-	ISO17758/2014 / IDF 87

ORGANOLEPTIC SPECIFICATIONS

Appearance : Homogeneous powder
Texture : Pulverulent, homogeneous
Flavor : frank and fresh
Taste : frank and fresh

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Target	Tolerance	Method
Enterobacteria (cfu/g)	Absence	Max 10	ISO 21528:2/2017
Total germs 30°C (GTM) (cfu/g)	< 10 000	Max 10 000	FIL / IDF 100B : 1991
Yeasts - moulds (cfu/g)	< 10	Max 100	ISO 6611 : 2004 - FIL 94
S-R Clostridium 46°C (cfu/g)	< 10	Max 20	AFNOR XP V 08-61:2005
Staphylococcus at coagulase + (cfu/g)	Not detected	Max 10	ISO6888:1/A2:2018 (Rapid' Staph)
Salmonella (cfu/375g)	Not detected	Not detected	ISO 16140-2 issue de ISO 6579-1
Listeria monocytogen (cfu/25g)	Not detected	Not detected	Monitoring
Sporulated 30°C (SPM) (cfu/g)	-	-	Sporulation à 80°C 10' + PCA
Sporulated 55°C (SPT) (cfu/g)	-	-	Sporulation à 80°C 10' + PCA
Total germs 55°C (GTT) (cfu/g)	-	-	FIL / IDF 100B : 1991

AVERAGE NUTRITIONAL VALUES

Parameter	For 100 g
Energy (kJ / kcal)	2037 / 488
Fat content (g)	26,1
- Which saturated (g)	18,3
Carbohydrates (g)	39
- which sugars (g)	39
Protéins (g)	24,2
Salt (g)	1

LABELING AND INKJET

Type	Bag Big-bag	Inkjet Label
Informations	Bag Big-bag	Batch number - Production date - bag n° - Expiry date Batch number - Production date - bag n° - Weight - Expiry date
Production date / BBD	Day/Month/Year (DD/MM/YYYY)	

SHELFLIFE AND RECOMMENDATIONS

Best before date (BBD)	12 month (inerting : 18 month)	
Storage conditions	Dry place, relative humidity ≤ 70%, temperature ≤ 25°C.	
Recommendation for use	Dry/Dry reconstitution Reconstitution with H2O and mechanical mixing	
Targeted user	Industrial	

OTHER INFORMATIONS

Allergènes
Major allergens that can be labeled within the meaning of UE regulation 1169/2011: milk.

Certifications
FSSC 22000 - IFS - ISO 9001 - SAC - Kosher - Halal

GMO
Without ingredient from GMO origin, in accordance with CE regulation 1829/2003 and 1830/2003.

Ionisation
Without ionizing treatment and without ingredient having undergone ionizing treatment.

Chemical residues and contaminants
In accordance with the regulations CE 1881/2006, CE 470/2009 and its amendments concerning contaminants, residues of pesticides or veterinary products.

Compatibility with special diets
Végétarian - Kosher - Halal - Gluten free - Ovo-lacto-vegetarian

Incompatibility with special diets
Vegetalian - Vegan

Not recommended use
Immunocompromised people - Baby food (< 6 months) - Infant (< 36 months), reconstitution without further heat treatment (minimal pasteurization).

TRANSPORT - STORAGE

Transport: covered trailer, on pallets, flat or sleep-sheet at room temperature, dry place
Packaging and storage on site: Kraft bags with liner or in big-bags: on pallets with interlayer

