

PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

Product	Milk powder skimmed
Code	20011
Certificate	Skal
Country of origin	EU
Last update	15 September 2015
Issue Date	15 September 2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic milk
Additives	No additives
Process	Organic spray dried medium heat skimmed milk powder is manufactured from freshly separated organic skimmed milk which is concentrated under vacuum and the resulting concentrate spray dried and packed.

Sensorial properties	
Smell	Typical, sweetish-milky without cooked-milk odour
Colour	The powder is typically pale cream in colour with no signs of browning
Taste	Typical, sweetish-milky without cooked-milk taste
Appearance	Free flowing powder

Packing			
Net content	25 kg		
Kind of packing	Multi wall Paper sacks with polythene liners, heat sealed		
Packing size (L x W x H)	82*55*15		
Packing/layer	5	Layers/pallet	8

Shelf life	
Storage conditions	Store under clean, cool, dry conditions, not exposed to direct sunlight or strong odours and avoiding direct contact with walls and floors
Maximum shelf life	Max 24 months after production (if unopened)

Nutritional values (per 100 gram)		(from supplier)
Energy	1498 353	KJ kcal
Protein (g)	35	
Fat (g)	0.5	Saturated: Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	52	Sugars: 52
Dietary fibre (g)	0	
Moisture (g)	5	
Salt (g)	1.3	
Mineral (mg)	Calcium (Ca): 1200 Iron (Fe): Potassium(K):	Sodium (Na): Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: - IU/ RE Vitamin B1: - Vitamin B2: -	Niacin: - Vitamin B6: - Vitamin C: -

Analytical properties	
Ash (%)	7.2-8.2%
Solubility	99.5%
Titration Acidity	< 0.15%
pH	6.6 +/- 0.1
WPN-index	5.9 mg/g
Lactose	< 54%

Microbiological Properties	
Total Plate Count (cfu/g)	< 50.000
Yeasts cfu/g	<50
Molds cfu/g	<50
Listeria (cfu/25g)	Absent
Coliforms (cfu/0.1g)	Absent
E. coli (cfu/0.1g)	Absent
Staphylococcus (cfu/1g)	<100
Salmonellae(cfu/375 g)	Absent

Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010
-------------------	---

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	+	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	+	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	No
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No

Use	For reconstitution of organic milk you need about 95 gram for 1 litre of water
------------	---