

PRODUCT INFORMATION

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

Product	Milk powder 26% fat
Code	20041
Certificate	Skal
Country of origin	The Netherlands
Last update	9 June 2015
Issue Date	9 June 2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic milk
Additives	No additives
Process	The milk powder is produced from high quality raw milk. Milk is pasteurised for 15seconds at 72°C. Milk is separated, adjusted to the wanted fat content, cooled, heated, concentrated (by meaning of water extraction in an evaporator), spray-dried and packed.

Sensorial properties	
Smell	Typical, sweetish-milky without cooked-milk odour
Colour	White till light yellow
Taste	Typical, sweetish-milky without cooked-milk taste
Appearance	Free flowing powder

Packing			
Net content	25 kg		
Kind of packing	Multiwall Paper sacks with polythene liners, heat sealed		
Packing size (L x W x H)	80x51x13		
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 12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	2067 kJ 494 kcal	
Protein (g)	28	
Fat (g)	26	Saturated: 18.0 Mono-unsaturated: 6.1 Poly-unsaturated: 0.9
Carbohydrates (g)	37	Sugars: 37.0 Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	5.0	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K) :	Sodium (Na): 420 Phosphor (P): Magnesium (Mg) :
Vitamins (mg)	Vitamin A : - IU/ RE Vitamin B1 : - Vitamin B2 : -	Niacin : - Vitamin B6 : - Vitamin C : -

Analytical properties (typical)	
Purity disk ADPI	A (disc B max)
Insolubility	Max 0.5 ml
Ash	Max 6.0%
Fat (%)	26 – 28
Lactose (%)	37

Microbiological Properties	
Total Plate Count (cfu/g)	< 50.000
Yeast & moulds (cfu/g)	< 100
Coliformes (cfu/g)	< 10
Salmonellae (cfu/ 25 g)	Absent
Staphylococcus aureus(cfu/0.1 g)	Absent
Bacillus cereus(cfu/g)	< 100
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