



Makendi Skimmed Milk Powder

DESCRIPTION:

Milk powder with 1% fat. Dry powder obtained by evaporating skimmed milk. Milk is treated with heat as a part of a process that has at least the same effects as pasteurization; this takes place while milk is still in liquid form, before or during manufacturing.

PACKING: 25 KG bags with a polyethylene liner.

SHELF LIFE: 24 months if stored in closed bags under cool and dry conditions.

SPECIFICATIONS:

Parameter	Specifications
Total solids %	>96%
Fat %	<1.5%
Proteins (Nx6.38)	min. 34%
Lactose	53±3%
pH (10% at 20°C)	6.5-6.8
Moisture	<4%
Acidity	12-16%
Ash	7±1%
Solubility Index	<0.5ml
Density (g/cm ³)	0.55±0.1
Particles admi	A-B
Inhibitors	Absent
Microbiology	
Total Flora	<50000 cfu/g

Yeast and moulds	<100 cfu/g
Enterobacteriaceae	Absent/0.1g
Enterococci	<100 cfu/g
Staphiloccux aureus	<100 cfu/g
Salmonella	Absent/25g
Listeria	Absent/25g

APPLICATIONS:

- Replacement of skimmed fresh milk.