

Skim Milk Powder
Agropur

Description:

A dry, free flowing powder, free of lumps that do not break under light pressure. Color is white to light cream. Flavor is clean, slightly sweet with no off-flavors.

Chemical Information:

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|----------------------------|------------|
| Moisture: | 4.0% max |
| Fat: | 1.2% max |
| Titrateable Acidity: | 0.15 max |
| Solubility Index (ml/50ml) | 1.0 mL max |
| Sediment Disc (/25g): | 2 max |
| WPN (mg/g): | 6.0 min |

Microbiological Information:

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|----------------------|--------------------|
| SPC (cfu/g) | 50,000 max |
| Coliforms (cfu/g) | 10 max |
| D.M.C.C.(M/g): | 100 max |
| Yeast & Mold (cfu/g) | 100 max |
| Salmonella (/375g): | Negative |
| S. aureus (/g) | Not Detected (<10) |

Nutritional Information (per 100 g serving):

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|------------------|---------|
| Energy | 358 Cal |
| Protein (g) | 35.90 |
| Fat (g) | 0.86 |
| Carbohydrate (g) | 51.59 |
| Calcium (mg) | 1270 |
| Iron (mg) | 0.35 |
| Potassium (mg) | 1690 |
| Sodium (mg) | 504 |



Packaging and Storage:

Available in 25-kilogram net, poly-lined, multi-wall kraft paper bags and poly-lined, poly-woven totes. To maintain optimum flavor and quality of product, transport and store in a cool (10 to 25°C), clean, dry (RH < 65%) environment. Product should not be exposed to direct sunlight, strong odours, or open air for extended periods of time. Frequent rotation of stock is recommended for freshness of flavour and product.

Shelf life under recommended storage conditions:

Shelf life under recommended storage conditions: 730 days.