

## DAIRYTEX<sup>+</sup>

## Product Data Sheet

DAIRYTEX<sup>+</sup> a High Protein Milk Powder, Prepared from Fresh Skim Milk using Cold Filtration Process.

### Applications:

EnNutrica's DAIRYTEX<sup>+</sup> (MPC 50) is used in curd / dahi and yogurt production to increase the taste, aroma and texture profile. It also gives the emulsifier property and aids in whey incorporation. Reduces the whey separation and maintains a consistent texture. Temperature stability of the product increases.

DAIRYTEX<sup>+</sup> also helps the curd and Greek yogurt to add milk proteins and make it protein rich.

### Specifications:

#### Chemical

<b>Protein (N x 6.38)</b>	<b>Min 50 %</b>
Lactose	< 36%
Fat	< 2%
Ash (550°C)	< 8%
Moisture	< 5%
pH	6 to 7

#### Microbiology

Standard plate count	< 25,000/g
Aerobic spore count	max. 100 cfu/g
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Enterobacteriaceae	Absent/g
Coliform	Absent/g
E.Coli	Absent/g
Coag. +ve <i>Staphylococci</i>	Negative/g
<i>Salmonella sp</i>	Negative/25g
Yeast and Mould	Absent/g

#### Minerals (mg/100g powder)

Calcium	1800
Iron	2
Magnesium	49.5
Potassium	50
Phosphorus	390
Sodium	285
Zinc	4.3

#### Physical / Sensory

Color	Creamy White
Taste / Odour	Characteristic Milky
Bulk Density (tapped)	0.52
Heat Stability	5 <sup>th</sup> Negative
Insolubility Index	< 0.3 ml
Dispersibility	Acceptable

### Packaging

DAIRYTEX<sup>+</sup> is packaged in Multi-Wall Kraft Paper sandwiched bag with a Polyethylene Liner containing a net content of 25kg.

### Storage conditions

Storage in the Original Sealed Packing in an Ambient Condition (< 30°C) without Exposure to Direct Sunlight and away from Moisture in a Hygienic Environment.

### Shelf Life

DAIRYTEX<sup>+</sup> is very stable when stored in right conditions, however, we recommend re sampling and testing for storage periods exceeding 12 months.