

Dairy Whitener

Product Data Sheet

Dairy Whitener is made by spray drying process of Fresh Pasteurized & Homogenized Toned Milk.

Applications:

EnNutrica's **Dairy Whitener** is used widely in Dairy Applications where the Pristine Milk Flavour with Fat and Sugar is Needed. Delivering the Perfect Blend of Clean Fresh Dairy Flavour to Several Applications.

Raaj Dairy Whitener provides excellent solubility and dispersibility, a very clean, Freshest Flavour and Aroma profile, and good heat stability.

Specifications:

Chemical

Protein (N x 6.38) (SNF Basis)	Min 34%
Protein (N x 6.38) (Dry Basis)	Min 20%
Sugar as Sucrose	< 19%
Fat	Min 20%
Ash (550°C)	< 5.5%
Moisture	< 4%
pH	6 to 7

Microbiology

Standard plate count	< 20,000/g
Aerobic spore count	max. 100 cfu/g
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Enterobacteriaceae	max. 5 cfu/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

Physical / Sensory

Color	Creamy Yellow
Taste / Odour	Sweet & Milky
Bulk Density (tapped)	0.6
Heat Stability	5 th Negative
Insolubility Index	< 0.3 ml
Dispersibility	Acceptable

Packaging

Dairy Whitener 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

Dairy Whitener is stable when stored in right conditions for 12 months.

Ingredients

Toned milk, Sucrose.