

Whole Milk Powder

Product Data Sheet

Whole Milk Powder, made by spray drying process of Fresh Pasteurized & Homogenized Toned Milk.

Applications:

EnNutrica's **whole milk powder** is used widely in dairy applications where the pristine milk flavour with fat's taste and aroma is needed. Delivering the perfect blend of clean fresh dairy flavour to several dairy applications.

EnNutrica's whole milk powder 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 26% |
| Fat | > 26% |
| Ash (550°C) | < 6.5% |
| Moisture | < 4% |
| pH | 6 to 7 |

Microbiology

| | |
|----------------------|------------|
| Standard plate count | < 30,000/g |
| Coliform | Absent/g |
| E.Coli | Absent/g |
| Yeast and Mould | Absent/g |

Physical / Sensory

| | |
|-----------------------|--------------------------|
| Color | Creamy Yellow |
| Taste / Odour | Creamy & Milky |
| Bulk Density (tapped) | 0.5 to 0.6 |
| Heat Stability | 5 th Negative |
| Insolubility Index | < 0.3 ml |
| Dispersibility | Acceptable |

Packaging

EnNutrica whole milk powder 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

EnNutrica whole milk powder is stable when stored in right conditions for 6 months.