

PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

Product	Milk powder 26% fat
Code	20040
Certificate	DE- 034 – Öko-Kontrollstelle
Country of origin	Germany
Last update	07 May 2010
Issue Date	07 May 2010
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic milk
Additives	No additives
Process	The milk powder is produced from high quality raw milk. Which is separated, adjusted to the wanted fat content, cooled, heated, concentrated (by meaning of water extraction in an evaporator), spray-dried and packed.

Sensorial properties	
Smell	Typical, sweetish-milky without cooked-milk odour
Colour	Pale yellow-yellow
Taste	Typical, sweetish-milky without cooked-milk taste
Appearance	Free flowing powder

Packing			
Net content	25 kg		
Kind of packing	Multiwall Paper sacks with polythene liners, heat sealed		
Packing size (L x W x H)	89x52x15		
Packing/layer	3	Layers/pallet	11

Shelf life	
Storage conditions	Store under clean, cool, dry conditions, not exposed to direct sunlight or strong odours and avoiding direct contact with walls and floors
Maximum shelf life	Max 12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	2050 kJ 488 kcal	
Protein (g)	> 26,5	
Fat (g)	> 26	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: - %
Carbohydrates (g)	38	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)		
Moisture (g)	Max. 3	
Mineral (mg)	Calcium (Ca): - Iron (Fe): - Potassium(K): -	Sodium (Na): - Phosphor (P): - Magnesium (Mg): -
Vitamins (mg)	Vitamin A: - IU/ RE Vitamin B1: - Vitamin B2: -	Niacin: - Vitamin B6: - Vitamin C: -

Analytical properties	
Purity disk ADPI	A till B
pH	6,5 – 6,7
Fat (%)	26 - 28

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast & moulds (cfu/g)	< 10
Coliformes (cfu/g)	Absent
E. Coli (cfu/g)	Absent
Salmonellae (cfu/ 25x25 g)	Absent
Bacillus cereus(cfu/g)	< 100
Aflatoxin M1	< 0,05 ppb

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	+	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	+	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	No
Lacto-vegetarians	No
Kosher-certified	No
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

Use	For reconstitution of organic milk you need about 121 gram for 1 litre of water
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