

INSTANT FAT FILLED MILK POWDER

SPECIFICATION

Specification 1928
Revision 0
Last Amendment On 1-Mar-16

DESCRIPTION	TYPICAL COMPOSITIONAL ANALYSIS			
Instant Fat Filled Milk Powder is a blend of milk solids and edible vegetable oil (refined, bleached, deodorised) which in general composition, appearance, characteristics and intended use is similar to instant full cream milk powder. This product has undergone the process of reconstitution, homogenization and pasteurization. It has also been agglomerated and lecithinated to produce a free flowing powder with optimum reconstitution characteristics.		Unit	Typical	
	Energy	kcal/100g	496	
	Protein	g/100g	19.0	Min
	Fat	g/100g	28.0	Min
	Carbohydrate	g/100g	42.1	
	Ash	g/100g	5.6	
	Moisture	%	4	Max
	Wettability	seconds	< 60	
PHYSICAL PROPERTIES & CHARACTERISTICS	TYPICAL MICROBIOLOGICAL ANALYSIS			
› Well solubility & wettability › Good flow properties; readily dispersible › Cream Colour › Clean Flavour enriched with milk fat and vegetable fat › Intended for drinking, added in tea or making yoghurt		Unit	Typical	
	Aerobic Plate Count	cfu/g	<10,000	
	Coliforms	cfu/g	Not Detected	
	Yeast & Moulds	cfu/g	<30	
	Staph. Coag. Pos.	g	Not Detected	
	Salmonella	in 750g	Not Detected	
STORAGE AND HANDLING	INGREDIENT LISTING			
› Store at a cool environment with temperature below 25°C and humidity below 65% › Avoid direct heat and sunlight exposure › Store at odour free environment › Consume within 3 months after open › 24 months shelf life for unopened product	Milk Solids (Lactose, Milk Protein, Milk Fat), Vegetable Oil, permitted Food Conditioner (Soy Lecithin) and Food Colouring.			
	COMPLIANCE			
	HALAL			
	HACCP			
FSSC 22000				
PACKAGING	QUALITY ASSURANCE			
› Multi-kraft paper sacks of 25kg net with polyethylene liner 25KG x 600 bags / 20' FCL 25KG x 1000 bags / 40' FCL	Manufacturing plant is under strict control and observation to fulfill the requirements for quality. Systematic and stringent operating procedures are implemented to provide sufficient quality to our products. Quality of final products are also guaranteed by sampling and testing while complying with the standards of suppliers. Proper warehousing is ensured and regularly monitored for quality maintainance.			

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