

Product description

Description Is produced from fresh pasteurized skim-milk, formed after the ultraltration of milk to extract proteins and fats, then dried using advanced spray drying techniques.

Taste and smell Free from odour and off taste

Appearance Free owing powder, homogenous, finely atomized, small conglomerates easily crumbling admissible.

Color Homogenous, creamy white to yellow

Physical chemical analysis

Water content Max. 4,0%

Fat content Max. 1,25%

pH 5,6 - 6,5

Protein content Min. 13%

Nutritional analysis (approximately per 100g)

Energy 1547 kJ / 364 kcal

Carbohydrates 73 g

Protein 13 g

Salt 0,8 g

Microbiological analysis

E. coli Max. 10 cfu /g

Yeasts, Molds Max. 100 cfu /g

Salmonella cfu /25g 0/25 g

Listeria monocytogenes 0/25 g

Others specs

GMO The product does not contain and has not been produced from genetically modified organisms.

Storage Keep in cool and dry place, protected from the sun

Our certificates



Formulated

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