

VITUSA CORP.

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INSTANT FULL CREAM MILK POWDER ADPI EXTRA GRADE

26% Butterfat

Full Cream Milk Powder is produced from fresh cow's milk which is pasteurized, evaporated, standardized at 26% milkfat and spray dried. Through instantization, the product is completely soluble in cold water.

APPLICATIONS

- In bakery, chocolate and confectionery products
- In soups and sauces
- In beverages and desserts
- In ice-cream, recombined and fermented products

COMPOSITION

Protein	25.50% min.	Solubility Index (ADPI)	0.3 ml max.
Lactose	38.70% approx.	Sediment Test (ADPI)	disc A max.
Butterfat	26.00% min.	Lecithin	0.2% approx.
Moisture	3.00% max.	Dispersibility	90% min.
Minerals	6.00% approx.	Wettability	60 sec. max.
Titrateable Acidity	0.15% max.	Phosphatase	negative

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	< 50,000/g
Salmonella	negative in 25 g
Yeast & Molds	100/g max.
Coliform	negative in 1 g
Bacillus Cereus	100/g max.

PHYSICAL PROPERTIES

Appearance/Color	White to cream colored powder
Taste and smell	Clean with no off flavors

SHELF LIFE 1 year after production date.

STORAGE Store in a cool, dry and dark place with temperature <80°F (26.6°C) and relative humidity <65%.

PACKING Multiwall 25 kg bags with polyethylene inner liner.



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