

# VITUSA CORP.

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## SKIMMED MILK POWDER ADPI EXTRA GRADE

Available in Low, Medium and High Heat

Skimmed Milk Powder is produced from skimmed milk by separating the cream from fresh cow's milk which is then pasteurized, evaporated and spray dried.

### APPLICATIONS

- In bakery, chocolate and confectionery products
- In soups, sauces and processed cheese
- In baby and dietetic foods, beverages and desserts
- In ice-cream, recombined and fermented products

### COMPOSITION

Protein	35.00% min.	Titrateable Acidity	0.15% max.
Lactose	51.00% approx.	Solubility Index (ADPI)	1.0 ml max.
Butterfat	1.25% max.	Sediment Test (ADPI)	disc B max.
Moisture	4.00% max.	WPN index	1.5-5.99 mg/g
Minerals	7.80% approx.	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

### PHYSICAL PROPERTIES

Appearance/Color	Light 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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