

VITUSA CORP.

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INSTANT SKIMMED MILK POWDER ADPI EXTRA GRADE

Medium 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. Through instantization, the product is completely soluble in cold water.

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
- In retail packs for consumer use

COMPOSITION

Protein	35.00% min.	Solubility Index (ADPI)	0.3 ml max.
Lactose	51.00% approx.	Scorched Particles (ADPI)	disc A max.
Butterfat	1.25% max.	Dispersibility	90% min.
Moisture	4.00% max.	Wettability (25°C)	60 sec. max.
Minerals	7.80% approx.	Phosphatase	negative
Titrateable Acidity	0.15% max.		

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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