

ORGANIC SKIMMED MILK POWDER

Medium heat

Description	organic skimmed milk powder is prepared by the evaporation and spray drying of pasteurised organic skimmed cow's milk of Finnish origin. The product is produced in accordance with Regulation (EC) No. 834/2007 and Regulation (EC) No. 889/2008 on organic production and labelling of organic products.
Ingredients	Organic skimmed milk
Applications	The product is designed for recombining and food manufacturing especially for chocolate, ice cream, yoghurt, bakery products and meat preparations. Skimmed milk substitute: 100 g powder to one litre of clean water. Not suitable for IMF dry blending.

Sensory			
Appearance	Free flowing white powder.		
Taste and odour	Clean, pleasant and slightly sweet, typical milky flavour.		
Chemical	Typical	Specification	Valio Method
Protein	36 %	min. 34 %	1070/1011
WPN (MH)		1.51-5.99 mg/g	1413
Lactose	52 %		3310
Fat	0.6 %	max. 1.25 %	2070/2010
Ash	7.9 %		4060/4020/4011
Moisture (102 °C 5 h)	4 %	max. 4 %	5270/5210
Titrateable acidity		max. 0.15 %	5440
pH (10 % solution)	6.7	6.4 - 6.8	5310
Physical			
Scorched particles	min.	B	6390
Insolubility index	max.	0.5 ml	6280
Microbiological			
Total plate count 30 °C	less than	10000 cfu/g	7011
Enterobacteriaceae	less than	10 cfu/g	7210
Bacillus cereus (presumptive)	less than	100 cfu/g	7530
Coag. (+) staph.	less than	10 cfu/g	7512/7514/7524
Yeasts	less than	50 cfu/g	7310
Moulds	less than	50 cfu/g	7320
Salmonella	absent in	300 g	7458
Analysis methods available on request.			

Packaging	25 kg (84404) multiply paper bags with inner polyethylene liner.
Storage & shelf life	Shelf life is 24 months from the production date when stored under cool, dry conditions (recommended temp <25 °C, RH <65 %).
GMO & Allergens	The product does not contain genetically modified organisms (GMOs) within the meaning of Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 or allergens except milk components within the meaning of Food information regulation EC No 1169/2011.

NUTRITIONAL INFORMATION, TYPICAL VALUES

Energy			Fat		
Energy	1515	kJ/100 g	Fat	0.6	g/100 g
Dry matter			Saturated fatty acid		
Dry matter	96	g/100 g	Monounsaturated fatty acids	0.39	g/100 g
Carbohydrates			Polyunsaturated fatty acids		
Carbohydrates	52	g/100 g	Trans fatty acids	0.02	g/100 g
Lactose	52	g/100 g	Cholesterol	< 0.02	g/100 g
Protein and NPN			Fibre		
Protein	36	g/100 g	Fibre	0	g/100 g
NPN	5.6	g/100 g Nitrogen	Minerals and traces		
Amino acids			Ash		
Asp	7.5	g/100 g protein	Na	7.9	g/100 g
Thr	4.3	g/100 g protein	K	390	mg/100 g
Ser	5.4	g/100 g protein	Ca	1700	mg/100 g
Glu	20.9	g/100 g protein	Mg	1300	mg/100 g
Pro	9.6	g/100 g protein	P	120	mg/100 g
Gly	1.8	g/100 g protein	Cl	960	mg/100 g
Ala	3.1	g/100 g protein	Cu	980	mg/100 g
Cys	0.8	g/100 g protein	Zn	< 40	µg/100 g
Val	5.9	g/100 g protein	Mn	20	µg/100 g
Met	2.6	g/100 g protein	I	4.1	mg/100 g
Ile	4.9	g/100 g protein	Salt (NaCl)	150	µg/100 g
Leu	9.4	g/100 g protein		1.0	%
Tyr	4.5	g/100 g protein	Organic Acids		
Phe	4.7	g/100 g protein	Citric Acid		
Lys	8.0	g/100 g protein	Lactic acid		
His	2.6	g/100 g protein	Vitamins		
Arg	3.3	g/100 g protein	Vitamin A		
Trp	1.4	g/100 g protein	Vitamin A		
Orn	< 0.03	g/100 g protein	Vitamin B1 (Thiamine)		
Hpro	< 0.03	g/100 g protein	Vitamin B2 (Riboflavin)		
			Vitamin B3 (Niacin)		
			Vitamin B5 (Pantothenic acid)		
			Vitamin B6 (Pyridoxine hydrochloride)		
			Vitamin B7 (Biotin)		
			Vitamin B9 (Folate)		
			Vitamin B12 (Cyanocobalamin)		
			Vitamin C (Ascorbic acid)		
			Vitamin D3		
			Vitamin D3		
			Vitamin E		
			Vitamin E		