



# INSTANT FAT FILLED MILK POWDER

**Fat Filled Milk Powder is a blend of skimmed milk and vegetable fat in a powdered form.**

Fat Filled Milk Powder can be used as an economical alternative for whole milk powder, either dissolved in water or as an ingredient in various (industrial) applications. These include yoghurt ( or similar applications like Lait caillé), UHT milk applications, desserts, bakery goods, chocolate, confectionary, cheese and ice cream. Consumer use include recombining with water to a milk drink as well as use in coffee and tea.

## Options

- Standard with 24% protein, different levels of protein on request
- Option to instantize with lecithin
- Creamy/yellowish powder colour or more white powder colour
- Option to have added vitamin A & D
- Dietary certifications (Kosher/Halal)

## Product characteristics

WPNI:	> 1,5 - <6.0 mg N/g SNF
Protein:	> 24% (different percentages on request)
Fat:	> 28%
Moisture:	< 3,0%

## Suggested applications

Repack for consumer applications, reconstituted milk, fermented drink, yoghurt, desserts, cheese, ice cream, confectionary and bakery.

## Ingredients

Our milkpowders originate from raw skimmed cowmilk that has been pasteurized and vegetable fat (palm). Minor components are sugar and lecithin.

## Shelflife:

25Kg bags – > 1.5-2 years from production date if stored under the advised conditions (dry, dark, cool)



Sedex | Member

