



SKIMMED MILK POWDER

Skimmed Milk Powder is derived from spray-drying fresh pasteurized skimmed milk and is available in several different specifications, as well as, origins (factories/regions).

Skimmed milk powder can be used as an ingredient to reconstitute milk, as an alternative of fresh milk. Other common applications are in dairy products, bakery goods, chocolate, confectionary, cheese and ice cream.

Options

- Level of heat treatment (LH, MH)
- Regular or Instant/Agglomerated
- Dietary certifications (Kosher/Halal)
- Packaging (25Kg, Bigbag (1000Kg), Bulk)

Product characteristics:

WPNI:	> 1,5 - < 6,0 mg N/g SNF (MH) > 6,0 mg N/g SNF (LH)
Protein:	> 34%
Fat content:	< 1,5%
Moisture:	< 4%

Shelflife

25Kg bags – 2 years from production date if stored under the advised conditions (dry, dark, cool)
Bigbag, 1000Kg – 1 year from production date if stored under the advised conditions (dry, dark, cool)

Suggest applications:

Low Heat

Reconstituted milk, reconstituted cheese, yoghurt and other fermented milk products, sweetened condensed milk, ice cream, confectionery

Medium Heat

Reconstituted milk, yoghurt and other fermented milk products, sweetened condensed milk, ice cream, confectionery

Agglomerated/Instant

Repacking, blenders, vending applications, reconstituted milk powders

Ingredients

Our milkpowders originate from raw cowmilk that has been pasteurized



Sedex | Member

