



WMP (Whole Milk Powder) Specifications



FARME L
dairy business

WHOLE MILK POWDER

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

Whole 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

- Different levels of milk fat (26% or 28%)
- Instantized with lecithin or Agglomerated
- Dietary certifications (Kosher/Halal)
- Possibility of gas-flushed packaging for longer shelflife

Product characteristics

WPNI:	> 1,5 - <6.0 mg N/g SNF (MH)
Protein:	34% - 40% on SNF
Fat:	26% - 28%
Moisture:	< 3,0%

Ingredients

Our milkpowders originate from raw cowmilk that has been pasteurized

Suggested applications

- Regular WMP
- Reconstituted milk, fermented milkproducts, yoghurt, ice cream, confectionery (chocolate)
- Instant WMP
- Use in coffee vending machines
- Instant WMP enriched with vitamin A and D
- Repack for consumer application



Shelflife:

12 to 24 months depending on the origin and packaging.



Sedex | Member

