

FULL CREAM MILK POWDER

Product card

<10cfu/g

n=5, c=0, m=M=10cfu/g

Product description			Physical / chemical analysis
Color	White to cream white		
Description	Segregation, centrifugation, pasteurization, standardization, repasteurization, densification, drying, sieving and packaging.	Water content	max 4,0%
Taste and smell	Specific, pure	Fat content	min 26%
Appearance	Free-flowing powder, slight lumpiness easily dispersing, white to cream white -homogenous.	Protein content	min 34%
Nutritional ar	nalysis (approximately per 100g)		Microbiological analysis

Coli bacteria

Enterobacte -

riaceae

Energy	2052kJ / 490kcal	
Carbohydrates	38g	
Protein	26g	
Salt	0,9 g	

Salmonella	Absent
Listeria monocy -	Absent
togenes	

Country of origin - POLAND - EU certified product







Allergens	Milk and products thereof (including lactose)	
GMO	The product does not contain and has not been produced from genetically modified organisms.	
Storage	24 month if kept in a dry, cool (till25℃), dark place in orginal intact packing.	

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