



WMP INSTANT PRODUCT SPECIFICATION

Instant Full Cream Milk Powder is manufactured from fresh, high quality whole milk which is pasteurised, concentrated and then dried through a Spray drying process. Dissolves instantly in cold water.

APPLICATIONS

Where milk fat and solids are required.

Cold drinking milk, hot drinks – coffee tea, ice cream, yogurt, milk drinks, confectionery, condense milk, chocolate and others.

SPECIFICATIONS

Chemical

Moisture	3.5% max
Milk Fat	26.0% - 28% min
Protein	25.0 min%
Ash	6.0% max

Microbiological

Aerobic Plate Count	5000 / g max
Coliforms	10 / g max
Salmonella	Absent / 750g
Yeasts and Moulds	50 / g max
Coagulase Positive Staphylococci	Absent / g

Physical

Insolubility Index	0.5ml max
Scorched Particles	Disc A max
Bulk Density	0.53-0.66 g / ml
Foreign Matter	Absent

Organoleptic

Odour	≥ 7
Flavour	≥ 7
Appearance / Colour	≥ 7

Storage

It is recommended this product is stored under cool, dry conditions, not in direct contact with floors or walls and not in direct sunlight or strong odours.

Product Life

Due to our state of the art gas flushing system, product life is ink-jetted on each bag as being 8 - 12 months from manufacture date when stored under appropriate conditions.

Bag Identification

Each bag is identified with inkjet printing of batch traceability, production date and a 24 month expiry date.

Origin Australia New Zealand