



## WMP PRODUCT SPECIFICATION

**Regular Full Cream Milk Powder** is manufactured from fresh, high quality whole milk which is pasteurised, concentrated and then dried through a Spray drying process.

### **APPLICATIONS**

Where milk fat and solids are required.

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