

FULL CREAM GOAT MILK POWDER

CHEMICAL CHARACTERISTICS

Milk Fat	31%	Typical
Protein	26%	Typical
Lactose	33%	Typical
Minerals	6%	Typical
Moisture	3%	Maximum
Cow Milk	absent	

PHYSICAL CHARACTERISTICS

Scorched Particles	disc A	Typical, disc B max.
Foreign Matter	absent	
Antibiotics	according to NL Food Legislation	
Insolubility	0.1ml	Maximum
Titrateable Acidity	0.15% lactic acid	Maximum

MICROBIOLOGICAL CHARACTERISTICS

Total Plate Count	<10,000/g
Yeasts and Molds	<50 + 50/g
Thermophilic Spores	<100/g
Coliforms	not detectable / 0.1g
Spores of B. Cereus	<100/g
Coagulase Positive Staphylococci	not detectable / g
Salmonella	not detectable / 25g

NUTRITIONAL INFORMATION (100g)

Energy	2167 KJ	519 kcal
Protein	25g	
Carbohydrates	35g	
Fat	31g	

ALLERGEN INFORMATION

Milk protein and lactose are present

RECOMBINING

Best proportion: 25kg of goat milk powder to 187.5 liters of water

SHELF LIFE

12 months of production date if stored in a cool, dry and dark environment

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business.

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specification