

MILK PERMEATE POWDER

Milk permeate is made from fresh pasteurized skim milk. Milk permeate is obtained by ultra filtration of the pasteurized milk.

SENSORY:

COLOR: WHITE TO LIGHT CREAM
FLAVOR: CLEAN, BLAND
ODOR: CLEAN, BLAND

TYPICAL ANALYSIS:

Standard Plate Count <20,000 cfu/gm Maximum
 Coliform <10 cfu/gm Maximum
 E. Coli Negative
 Staph Coag Pos Negative
 Yeast/Mold <10 cfu/gm Maximum
 Salmonella Negative

	MINIMUM	MAXIMUM	TARGET
pH			6.0-6.5
Total Protein	2.50%	5.00%	3.2%
Fat	----	1.250%	0.50%
Lactose	80.00%	85.00%	85.00%
Ash	8.00%	10.00%	8.50%
Moisture	4.00%	6.00%	5.00%

CONTAINER: 25 kg / 2200 lbs Super Sacks

STORAGE: Milk powders are hygroscopic and can absorb odors. It is recommended that the product be stored at temperatures below 25 degrees C and at a relative humidity below 65%, in an odor free environment. **DO NOT** store under refrigeration.

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.

specification

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