

Goat Full Cream Milk Powder



THE MILKY WHEY, Inc.

116 Glacier Drive,
Suite 201
Lolo, MT 59847

DESCRIPTION

Full Cream Goat Milk Powder

COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL
Protein	≥ 25%
Fat	≥ 28%
Moisture	5% Max
Lactose	≥ 30%
Ash	≤ 7%
Titratable Acidity	0.15% (lactic acid) Max
Cow's Milk	Absent
Insolubility	0.2 ml Max

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	GUIDELINE
Standard Plate Count	≤ 50,000
Coliform	≤ 10/g
Yeast & Mold	≤ 100 cfu/g
Staphylococcus	Negative
Salmonella	Negative (25 g)
Bacillus Cereus	≤ 100 cfu/g
Listeria	Negative (25 g)

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

INGREDIENTS:

100% Goat Milk

STORAGE:

Product should be stored below 77° F and relative humidity below 65%.

SHELF LIFE:

Ambient Shelf Life: recommended to use within 15 months of manufacture.

ALLERGEN:

Contains Milk

PACKAGING:

Multi-wall kraft bags with polyethylene liner.

The information provided and the recommendations made herein are based upon our research and are believed to be accurate rate, 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 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

Tel 406.542.7373
Fax 406.542.7377
Toll Free 800.DRY.MILK