

Product description

Description	Segregation, centrifugation, pasteurization, standardization, repasteurization, densification, drying, sieving and packaging.
Taste and smell	Specific, pure
Appearance	Free-flowing powder, slight lumpiness easily dispersing, white to cream white -homogenous.
Color	White to cream white

Physical chemical analysis

Water content	max 4,0 %
Fat content	min 26 %
Protein content	min 34 %

Nutritional analysis (approximately per 100g)

Energy	2052 kJ / 490 kcal
Carbohydrates	38 g
Protein	26 g
Salt	0,9 g

Microbiological analysis

Coli bacteria	<10 cfu/g
Enterobacteriaceae	n=5, c=0, m= M=10 cfu/ g
Salmonella	Absent
Listeria monocytogenes	Absent

Others specs

Allergens	Milk and products thereof (including lactose)
GMO	The product does not contain and has not been produced from genetically modified organisms.
Storage	24 month if kept in a dry, cool (till 25OC), dark place in original intact packing.

Our certificates



Formulated

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