



Full cream sheep milk powder

Chemical characteristics

Milk fat	34 %	(minimum)
Protein	28 %	(minimum)
Moisture	4 %	(maximum)
pH	6.7 ± 0.2	
Ashes	7 %	(maximum)
Acidity (°D)	12 ± 2.0	

Physical characteristics

Scorched particles	disc B	(maximum)
Antibiotics	absent	

Microbiological characteristics

Yeasts and moulds	< 100 / g
Coliforms	not detectable / 0.1 g
Coagulase positive staphylococci	< 100 / g
Salmonella	not detectable / 25 g
Aerobic mesophilic	< 50,000 / g
Anaerobic sulfite reducing	< 20 / g
Staphylococcal Enterotoxins	not detectable / 25 g
Enterobacteriaceae	< 10 / g

Shelf life

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

Recombining

Best proportion: 20 kg of sheep milk powder to 98 litres of water

Packaging

Multiply paper bag with pe liner, 20 kg net

Storage conditions

Store product under cool, dry conditions. It should not be exposed to direct sunlight or strong odours