



Full cream goat milk powder

Instant

Chemical characteristics

Milk fat	31 %	(typical)
Protein	25 %	(typical)
Lactose	35 %	(typical)
Minerals	6 %	(typical)
Moisture	3 %	(maximum)
Cow milk	absent	(detection limit 1% Ridascreen 5102)

Physical characteristics

Wettability	30'	(maximum)
Dispersibility	85%	(minimum)
Scorched particles	disc A	(typical, disc B maximum)
Foreign matter	absent	
Antibiotics	according to NL Food Legislation	
Insolubility	0.1 ml	(maximum)
Titratable acidity	0.15% lactic acid	(maximum)

Microbiological characteristics

Total plate count	< 10,000 / g
Yeasts and moulds	< 50 + 50 / g
Thermophilic spores	< 100 / g
Coliforms	not detectable / 0.1 g
Spores of B. Cereus	< 100 / g
Coagulase positive staphylococci	not detectable / 0,1 g
Salmonella	not detectable / 25 g

Nutritional Information (100 g)

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

Allergen information

Milk protein and lactose are present

Recombining

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

Shelf life

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

Packaging

Multiply paper bag with pe liner, 25 kg net