



Skimmed goat milk powder

Chemical characteristics

Milk fat	1.5 %	(typical)
Protein	36 %	(typical)
Lactose	49.5 %	(typical)
Minerals	9 %	(typical)
Moisture	4 %	(maximum)
Cow milk	absent	(detection limit 1% Ridascreen 5102)

Physical characteristics

Scorched particles	disc A	(typical, disc B maximum)
Foreign matter	absent	
Antibiotics	according to NL Food Legislation	
Insolubility	0.1 ml	(maximum)
Titrateable acidity	0.15% lactic acid	(maximum)

Bacteriological 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	1509 kJ	356 kcal
Protein	36 g	
Carbohydrates	49.5 g	
Fat	1.5 g	

Allergen information

Milk protein and lactose are present

Recombining

Best proportion: mix 25 kg goat milk powder with 240 l water

Shelf life

18 months from production date if stored in a cool and dry environment

Packaging

Multiply paper bag with pe liner, 25 kg net