



Product Details

Parameter	Product Details
Product Title	28 % Instant Fat Filled Milk Powder with vits and colour

Process Description

Produced by a spray drying process with fresh, high quality, skim milk and vegetable oil. The product and it is instantised with lecithin. Sugar and color are added to the product.

Ingredients

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Milk Solids
Fully Refined Palm Oil
Sugar
Lecithin
Beta Carotene

Product Composition

Parameters	Unit	Limit: Min	Limits: Max	Methodology - Omua
Moisture	%	-	3.5	IDF 26:2004/ ISO 5537
Fat	%	28	-	IDF 009:2008/ ISO1736
Protein	%	24	-	IDF 20-3:2004 / ISO 1868-3
Ash	%	-	6	ADPI
Sucrose	%	1.5	2.5	Enzymatic

Microbiological Standards

Parameter	Unit	Target	Limit	Methodology - Omua
S.P.C.	/ g	5,000	20,000	ISO 4833:2003
Coliforms	/ 0.1g	<1	<1	ISO 4831 / 4832
E coli	/ 0.1g	<1	<1	IDF 170-1:2005 / ISO 11866-1
Yeast	/ g	<10	50	IDF 094:2004 / ISO 6611
Mould	/ g	<10	50	IDF 094:2004 / ISO 6611
Salmonella	/ 375 g	Not detected	Not detected	IDF 093:2001 / ISO 6785

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Parameter	Unit	Target	Limit	Methodology - Ornuu
Coagulase Positive Staphylococcus	/ 0.1g	<1	<1	IDF 060:2001 / ISO 5944
Enterobacteriaceae	/ g	<10	<10	ISO 215 28-2
Antimicrobial Residues	/ g	Negative	Negative	IDF 215:2006 / ISO 26844

Chemical Standards

Parameter	Unit	Limit: Min	Limit: Max	Methodology - Ornuu
Titratable Acidity (Lactic Acid)	%	-	0.15	ADPI
Insolubility Index	ml	-	0.3	ADPI
Scorched Particles	Disc	A	B	ADPI
Free Fat	%	-	3	NIRO A10a
Bulk Density	g/ml	0.48	0.52	IDF 134:2005 / ISO 1987
Wettability	100%/secs	-	30	IDF 87:1979
WPN	mg/g	2	4	ADPI
Du Lait Caille	cP	Acceptable	Acceptable	Ornuu test method

Physical Standards

Parameter	Description
Flavour/Odour	Typical FFMP flavour. Clean, no off-notes.

Nutritional Information

Typical Values / 100g

Parameter	Unit	Value / 100g
Energy	kJ	2141
Energy	kcal	512
Protein	g	25
Fat	g	28
of which saturates	g	13.6
Carbohydrate	g	40
of which lactose	g	38
of which sucrose	g	2
Ash	g	6
Dietary Fibre	%	0
Calcium	mg	860
Potassium	mg	1030
Phosphorus	mg	750
Sodium	mg	420
Vitamin A	µg (IU)	600 (2000)
Vitamin D	µg (IU)	5 (200)
Vitamin E	mg	Nil
Vitamin C	mg	9.36
Thiamin	mg	0.28

Parameter	Unit	Value / 100g
Vitamin B12	µg	2.5
Iron	mg	0.16
Zinc	mg	2.19
Manganese	µg	Traces

Free From and Allergen Information

Contains	Present in the Product (Y/N)
Cow's Milk or Cow's Milk Products	Y
Gluten or Cereals containing Gluten	N
Egg or Egg Derivatives	N
Crustaceans, Molluscs or derivatives	N
Fish or derivatives	N
Lupin or derivatives	N
Mustard or Mustard products	N
Nuts or derivatives	N
Peanuts or derivatives	N
Sesame seeds or derivatives	N
Soybean or derivatives	Y
Celery or derivatives	N
Sulphites or Sulphur dioxide (>10mg/kg or 10ml/L as SO ₂)	N

Product Declaration - General

Statement	Y/N
Does this product or ingredients within contain GMO's?	N
Has this product been subject to irradiation?	N
Does this product or any of its components contain Palm Oil?	Y
Is this product free from illegal dyes?	Y
Is this product Halal certified diet?	Y
Is this product Kosher certified diet?	Y
Is this product suitable for a Lactose Free diet?	N
Is this product suitable for a Vegetarian diet?	Y
Is this product suitable for a Coeliac diet?	Y
Is this product suitable for a Vegan diet?	N

Foreign Body Control - X Ray / Metal Detection

Each bag must be passed through a Metal Detection / X-ray system. Metal Detectors / X-rays are to be tested at a minimum every operating hour using a minimum of 5mm Ferrous, 5mm Non-Ferrous and 7mm Stainless Steel or smaller test pieces.



Product Traceability

Coding as follows:

- Top of bag : Prod date DD/MM/YYYY BB date DD/MM/YYYY
- Base of bag : Product code, Day code (Julian daycode system), Weight (kg), Bag number
- Example Only: Eg FFPMEC G364 0025 0058

Product / Pack Metrics

All bags must be clean and suitable for purpose with no visible tears.

Details	Bag
Net Product Weight (kg)	25
Dimensions (mm)	790/840(H)x560(W)
Weight System Used	Minimum

Packaging Information - Primary

Packaging type	Material Description	Typical dimensions (mm)
Bag	Multiwall Paper (3 ply Minimum) & Polyethylene liner	790 - 840 (H) x 560 (W)

Packaging Information - Secondary

Packaging Details	Details
Type	Pallet wrap
Material Description	Stretch wrap
Label / Print on Packaging	Label: Day code, Year code, Best Before Date, Pallet Number

Palletisation Information

All pallets must be in good condition, suitable for purpose and free from any contamination. Pallet number must follow the block sequence.

Parameter	Palletisation Details
Bags per Layer	5 x 25kg
Layers per Pallet	10
Pallet Type	Kiln dried two way entry
Pallet Dimensions	1400 x 1100
Net Product Weight (kg)	1250
Pallet Base Pad (Y/N)	N
Pallet Build Type (Column/Staggered)	Staggered

Parameter	Palletisation Details
Method of Pallet Security	Stretch wrapped and hooded
Pallet Hood (Y/N)	Y

Shelf Life

Product	Shelf life - Ambient Storage
Bag	24 months - 1 day

Storage Requirements

All Product must be stored in a cool dry place at maximum 70% relative humidity. The product should not be exposed to any strong odours or sunlight.

Transport Requirements

All product must be transported in vehicles which have been verified as clean and suitable for food use. Product should not be transported on vehicles where the possibility of contamination of product could occur. Only food stuffs should be transported on the same vehicle as the product.

