

Specification code **SMP/57/MP/E**

Date 11/12/2024

Product description

Description	Skimmed Milk Powder produced from pasteurized skimmed cow's milk, by spray drying.
Ingredients	Pasteurized skimmed milk
Colour	White-cream, uniform
Taste and smell	Typical for pasteurizes milk, without foreign tastes and flavours
Appearance	Loose, homogenous powder, small lumps easily scattering after pushing are acceptable

Physical chemical analysis

Water content	max 4,0 %
Fat content	max 1,5 %
Protein content	34,0 %
Lactose	50 - 55,8 %
Ash content	max 8,5 %
pH	max 6,8
Discs	A, B

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	Dry and clean warehouse, temperature max 23°C
Packaging	Small bags/ Big bags

Microbiological analysis

Total count	<10.000 cfu/g
Coli bacteria	<10 cfu/g
Coagulase positive staphylococci	<10 cfu/g
Mould and yeasts	<100 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Absent
Salmonella	Absent

Our certificates



Foodcom S.A.
Komecy 2/3 , 02-517 Warsaw
NIP: 5213680286,
REGON:147463542
www.foodcom.eu

Formulated

Approved by

[Veronika Hlynska](mailto:Veronika.Hlynska@foodcom.pl)
vhlynska@foodcom.pl

[Mateusz Augustyniak](mailto:Mateusz.Augustyniak@foodcom.pl)
maugustyniak@foodcom.pl