

WHOLEMILK POWDER

PREMIUM RANGE: 26% Fat 10% Protein

Description of the product: WMP 26/10 is a milk preparation intended for the total or partial replacement of whole milk powder in the production of ice cream, yogurts, Sweets, dessert, cookies, chocolate and confectionery and bakery products.

Ingredients

Lactose, milk protein, cream, E551.



Parameters	Target values	value max.	Methodes
Fat	26 %	—	FIL ID/1996
Protein	9 %	—	Dumas/Leco
Hydrate	57 %	—	Calculation
Moisture	3 %	3.5 %	FIL 26
Ashes	5 %	7 %	2 hrs, 530 °C

Physical data

Parametres	Indicative values	Methodes
Colour	White-creamy	Organoleptic
Taste	Fresh	Organoleptic
Filtration	Disc A, disc B max	ADPI

Microbiological data

Types	Average values	Max. values	Methodes
Total plate count/g	10.000	<50.000	FIL 100B
Yeasts and molds/g	<50	<100	FIL 94B
Staphylococcus/g	Absent	<100	FIL 60A
Salmonellas/25g	Absent	Absent	FIL 93 B
Enterobacterias/g	<10	10	ISO 7402

Nutritional data

Types (g/100g) on the product	Indicative values	Methodes
Energy g/100g (KJ/Kcal)	2082/498	Calcul
Proteines	9	Calcul
Glucids	57	Calcul
Mono-saccharides	—	Calcul
Di-saccharides	57	Calcul
Poly-saccharides	0	Calcul
Lipides total	26	Calcul
Saturated fatty acids	16	Calcul
Unsaturated fatty acids	10	Calcul
Trans. Fatty acids	0.30	Calcul
Cholesterol	0.10	Calcul
Fibres	—	Calcul
Sodium	0.70	Calcul
Calcium	0.40	Calcul
Magnesium	0.10	Calcul
Potassium	2	Calcul

Important notice

These values are given for information only. They are neither a quality certificate nor a certificate of analysis. This product complies with standard 2007/61 / EC and Codex standard 207-1999. As the use of this product can vary from one country to another, the local legislation should be consulted.

Allergens

according to the Directive EC 2000/13 and EC 2003/89

Details	1	2	3
1 = present in product as ingredient			
2 = present in warehouse and installation with drycleaning before and after			
3 = stored in same warehouse			

+ = présent, - = absent, ? = pas d'information

Milk proteins	+	+	+
Milkpowder and derivatives	+	+	+
Eggs and derivatives	-	-	-
Soya proteins and derivatives	-	-	-
Soya oil	-	-	-
Cereals containing gluten and derivatives:			
- Wheat and spelt	-	+	+
- Rye, barley, oat, buckwheat	-	-	-
- Kamut	-	-	-
- Hybridised strains of these cereals	-	-	-
Crustacea, molluscs and by-products	-	-	-
Maize	-	-	-
Rice	-	-	-
Cocoa	-	+	+
Yeast	-	-	-
Pulses	-	-	-
Nuts and by-products	-	-	-
Peanuts and by-products	-	-	-
Sesame and by-products	-	-	-
Mustard and derivatives	-	-	-
Cinnamon, Vanillin, Coriander	-	-	-
Umbelliferae (aniseed, dill, caraway, chervil, cumin, lavas, cicely)			
Celeri and by-products			
Lupin and by-products			
Glutamate (E620-E625)			
Sulphite (E220-E227)			
Benzoic acids and parabenes E210 → E219			
Sorbates (E200-E203)			
BHA(E320) BHT (E321)			
Azurobine E122			
Aspartam E951			
Azo-colours			
Tartrazine (E102)			
Saccharose			
Fructose			
AZO dyes (E 102, E110, E122, E123, E124, E128, E129, E151, E154, E155)			
Sulfurdioxide and sulphites (E220 → E228) at concentrations of less than 10 mg/kg or 10 mg/liter expressed as SO ₂			

Origin Belgium

Applications

For all preparations in total or partial replacement of the whole milk powder for baking, biscuit making, confectionery, chocolate, ice cream and milk drinks.

Packaging, Storage and Metal Detection

Weight	25kg, other packaging on request.
Bags	Multiply paper bags with polythene liners. Food grade.
Pallets	Standard pallet, shrink-wrapped.
Labels	Standard Castle Dairy or on request.
Storage	If stored under clean, cool < 20°C, dry conditions (HR < 65%), not exposed to direct sunlight or strong odours and avoiding direct contact with walls and floors, the product can be kept: --- 18 months in unopened packaging
	Sieving: Step 1 : 4 mm Step 2 : 3 mm
Metal detection	Metal detection after repacking: Ferrous : ø 3 mm Non ferrous: ø 3.2 mm Stainless : ø 3.2 mm
	Magnets on the line: Step 1 : 14000 Gauss Step 2 : 12000 Gauss

Contaminants

Pesticide	Materials comply with current European Legislation for maximum permitted levels of pesticides. Materials comply with Regulation 2005/396/EC and 2006/178/EC updated.
Ionisation Radiation	No irradiation treatment is applied to the materials or its components.
Heavy metals Mycotoxin Dioxin	Materials comply with current European Legislation for maximum permitted levels of heavy metals. Materials comply with Regulation 2006/1881/EC*updated.
GMO	This product complies with Regulation 1829-1830/2003/EC. This product is there for not subject to any labelling and traceability requirements.

**Gold
Cow**



**WHOLE MILK
POWDER**

NET: 25kg



MADE IN BELGIUM

PRODUCTON CODE:

PRODUCTION DATE:

EXPIRY DATE: