

PRODUCT INFORMATION

MILK POWDER FLAVOUR FC7828/500 NATURAL

DESCRIPTION

A light yellowish cream colour free flow powder with the flavour of full cream powder. Sensory evaluated at 1% w/w in water, its flavour and mouthfeel is equivalent to full cream milk powder at 5% w/w in water. This means it is 5X in flavour strength compared to milk powder and yet delivers mouthfeel like the complete full cream milk powder.

Bulk Density at 25°C: 0.730 - 0.735

APPLICATION

A direct replacement for full cream milk powder at 1% w/w for every 5% w/w full cream milk powder use in end products like biscuits, chocolates, bread, wafers, confectionery, chocolate drinks, powdered coffee and tea drinks.

LEGAL STATUS

This flavour is compounded from natural milk and cream and whey powders with natural aroma chemicals like lactones and vanillin.

CLASSIFICATION

This flavour is classified as natural flavour powder.

CHEMICAL ANALYSIS

DETERMINATION		METHOD NO.	RESULTS
Moisture	% (m/m)	AOAC Official Method No. 950.46.2000	5.58
Total Fat	% (m/m)	AOAC Official Method No. 996.06.2002	3.91
Total Protein (Nx6.25)	% (m/m)	AOAC Official Method No. 981.10.2000,991.20.2000	10.2
Titrateable Acidity	%	ISO 750 1998(E)	0.98
Total Solid Content	%	AOAC 930.15	89.47

PRODUCT INFORMATION

MILK POWDER FLAVOUR FC7828/500 NATURAL

Page 2 of 2

MICROBIOLOGICAL

DETERMINATION	METHOD NO.	RESULTS	SPECIFIED LIMITS
Total Plate Count (cfu/g)	Jan 2001, Chpt 3	<100	<100000
Total Yeast and Mould Count (cfu/g)	Jan 2001, Chpt 18	<10	-
Total Coliform Count (MPN/g)	Sept 2002, Chpt 4	<3	-
Coagulase Positive S. aureus (cfu/g)	Jan 2001, Chpt 12	<10	Absent
Salmeonella Spp (per 25g)	Apr 2003, Chpt 5	Not Detected	Absent

NUTRITION VALUE

DETERMINATIONS	METHOD	RESULTS
Total Calories (Kcal/100g)	BCTD/F&B/IHM068/2003 Rev (0)	393.4
Fat %(m/m)	AOAC Official Method No.996.06.2002	7.15
Total Carbohydrate %(m/m)	BCTD/F&B/IHM066/2003 Rev (0)	71.8
Protein (N x 6.25) %(m/m)	AOAC Official Method No.981.10.2000,991.20.2000	10.4
Saturated Fat %(m/m)	AOAC Official Method No.996.06.2002	5.29
Sodium (mg/100g)	Journal of AOAC International Vol.83, No.5.2000	327.0

STORAGE

This product is stable for two years if stored sealed in original packing in a cool place, away from direct sunlight.

PACKING

25kg high barrier bag packed in an outer carton.

08.09.10