



# Full Cream Milk Powder

FACT SHEET

A free-flowing milk powder manufactured by spray drying fresh pasteurized Full Cream cow's milk.

## Product Offerings

- Regular FCMP 26/28
- Instant FCMP 26/28
- Instant FCMP 26/28 fortified Vitamins

## Nutritional Analysis (FCMP Reg 26%)

Parameter	Typical Value per 100 g
Energy	497kcal/2079kJ
Protein	25
Fat	26.5
of which Saturates	3.6
Carbohydrate	39
of which Lactose	39
Dietary Fibre	0

## Microbiological Values

Microbiological Criteria	Maximum limits
Standard Plate Count (TBC/TPC)	20,000/g
Coliform	Neg/0.1g
E. Coli	Neg/0.1g
Yeast & Mould	<50/g
Coagulase-positive Staphylococci	Neg/g
Salmonella	Neg/375g
Enterobacteriaceae	Neg/g

## Applications

-  Ice cream
-  Confectionery
-  Soups and Sauces
-  Chocolate
-  Fresh Dairy
-  Yogurts

## Packaging/Shelf life/Storage

Parameter	25kg Bags	850kg Bags
Bag Material	Multiwall paper sacks with an EVOH liner for gas flushed	FIBC, Gas flushed and lined
Bag Size	25kg	850kg
Number of bags per layer/layers per pallet	4 bags per layer, 10 layers per pallet	1 Bag per Pallet
Pallet type	Wooden heat treated ISPM 15 Pallets, 1200 mm x 1000 mm, stretched wrapped	
Storage Conditions	Store in cool and dry conditions (<25°C with a relative humidity <65%) and away from strong odours and direct sunlight	
Shelf Life	24 months from manufacture for gas flushed product, 18 months for non gas flushed	

## Conformance



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Please note all stated values are typical, always clarify exact level and parameters with a manufacturer specification