



Fat Filled Milk Powder

FACT SHEET

Fat filled milk powder is manufactured by blending skimmed milk with vegetable oil and then spray-drying. It is used in many applications as an economical substitute for whole milk powder.

Variations

- Vitaminised with A and D
- Instantised and non-instant
- Varying protein levels
- Available in 26% and 28% fat

Nutritional Analysis (24% Protein)

Parameter	Typical Value per 100 g
Energy	500kcal/2100kJ
Protein	24
Fat	30
of which Saturates	3.6
Carbohydrate	39
of which Lactose	37
Dietary Fibre	0
Ash	6
Moisture	2.5

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

-  **Recombined products such as evaporated milk, sweetened condensed milk and Ultra Heat Treated milk**
-  **Soups and Sauces**
-  **Bakery and Pastry**
-  **Ice cream**
-  **Yogurt Manufacture**
-  **Beverages**

Packaging/Shelf life/Storage

Parameter	25kg Bags	1000kg Bags
Bag Material	Paper bag with Polyethylene liner	100% Polypropylene & LDPE inner liners
Bag Size	25kg	1000kg
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	

Conformance



Halal

Kosher



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