

## Full Cream Milk Powder

### Information Sheet

*(Please note that this is not a Specification sheet)*

Full Cream Milk Powder is produced from fresh high quality full fat milk by a spray drying process. The product is a creamy white powder, mainly used in reconstitution for drinking milk, for its full creamy flavour.

### Ingredients

- Full cream milk
- Optional vitamins & minerals
- Optional lecithin (if instantised)

	Typical Specification (26%)	Typical Specification (28%)
Moisture	3.3% max	3.0% max
Fat	26.0-27.0 %	28.1-29.0%
Protein	34%	34%

### Varieties

- Regular
- Instantised
- Semi instantised (agglomerated)
- 26% or 28% fat
- Fortified with vitamins and minerals



### Flavour

An excellent creamy flavour profile

### Mainly used in

- Reconstitution for drinking milk
- In industrial applications as a replacer for milk, such as:
  - Bakery,
  - Ice-cream
  - Ready meals
  - Confectionary
  - Yogurt powder



### Packaging

Multi-ply paper sacks with polyethylene liner, net weight 25 kg. This product is also available in large bags (850-1000kg).

### Shelf Life

6 months from date of manufacture when stored in a cool, dry area at maximum 70 % relative humidity.

### Quality Assurance

All of our full cream milk powder is produced to the highest European standards. Full specifications incorporating quality control measures are available on request.