



INSTANT FULL CREAM MILK POWDER

DESCRIPTION

USAGE:

Best suitable for drinking by it self, in Tea & Coffee, for Curd, Sweets, Biscuit, Confectionery & Ice-Cream.

- IFCMP is obtained by removing water from pasteurized whole milk.
- The biggest difference between whole milk powder and skimmed milk powder is the fat content.
- Removal of fat content from milk has a direct impact on the calorie count.
- Skim milk powder also has a lower cholesterol content than whole milk.

COMPOSITION

Parameters	Unit (per 100gm)
Energy value	387 Kcal
Fat %	28 min %
Protein %	26 min %
Moisture %	4 max %
Standard plate Count - 2	50,000 max
Coliforms	NIL

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25 Kg : Bulk Packaging

CONTACT US

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