



SKIMMED MILK POWDER

DESCRIPTION

USAGE :

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

Skim Milk Powder is obtained by removing water from pasteurized skim milk.

COMPOSITION

Parameters	Unit
Flavour and Odor	Characteristic Taste
Moisture	4.0 Max.
% by Mass Milk Protein in Milk Solids not Fat	34.0 min %
Titration acidity	1.2 % ml 0.1 N NaoH/10gm solids not fat ml max
Total Ash (Dry basis)	8.20 Max % by Mass
Solubility % Not less then	99%
Milk Fat	1.50 Max % by Mass
SPC	50,000 max
Coliforms	NIL

PACKAGING

25 Kg : Bulk Packaging



CONTACT US

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