



26% Full Cream Milk Powder

FOOD INGREDIENTS

PRODUCT SPECIFICATION	FCMP26 GF 1000178 V01.2020
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Product Name	26% Full cream Milk Powder
Product Description	Spray dried product made by the dehydration of fresh, pasteurised, high quality whole milk.
Physical & Organoleptic	<p>Appearance: Free flowing powder, free from lumps</p> <p>Colour: White to light cream</p> <p>Odour/taste: Free from off-flavours with a pleasant milk taste</p>
Standard Packaging	25 Kg Gas flushed multiwall paper sacks. EVOH liner

Chemical Specification

PARAMETER	UNIT	SPECIFICATION	TEST METHOD
Protein MSNF	%	34.0 min	ISO 8968-3:2004
Moisture	%	3.5 max	ISO 5550-2:2006
Fat	%	26.0 min	ISO 1736-4:2008
Ash	%	6.0 max	ISO 5545-2:2008
Scorched Particles		Disc B max (typical Disc A)	ADPI (32.5g/250mL)
Solubility Index	mL	1.0 max	ISO 8156:2005
WPNI	mg/g	1.51-5.99 Medium Heat	ADPI
Titrate Acid	%	0.15 max	ADPI
Bulk Density (625 taps)	g/mL	0.52 - 0.63	ISO 8967:2005
Antibiotics		Negative	Delvo
Nitrate	ppm	<50	ISO 14673-3:2004
Nitrite	ppm	<2	ISO 14673-3:2004

It is the responsibility of the buyer/agent to support this specification and communicate to Dairygold Food Ingredients, any requirements of local relevant legislation.



Microbiological Specification

PARAMETER	UNIT	TARGET	LIMIT	TEST METHOD
TBC 30 °C - 72h	cfu/g	<5,000	<10,000	ISO 4833-1:2013
Enterobacteriaceae	cfu/g	<10	<10	ISO 21528-2:2017
Coliform	cfu/g	<10	<10	ISO 4832:2006
Escherichia coli	cfu/g	Negative	Negative	ISO 16649-2:2001
Coagulase positive staphylococci spp. (including Staphylococcus aureus)	cfu/g	<10	<10	ISO 6888-1:1999
Yeasts	cfu/g	<10	<50	ISO 6611:2004/ CCFRA
Mould	cfu/g	<10	<50	ISO 6611:2004/ CCFRA
Salmonella	cfu/750 g	Negative	Negative	ISO 6579-1:2017
Listeria	cfu/25 g	Negative	Negative	ISO 11290-1:1996

PACKAGING OPTIONS	25 kg Paper Sacks: 40 per pallet
	Multi-wall Paper Sacks with a EVOH liner
LABELING	Factory Code IE1042EC N1, N2 or N5, Year Code (x) Day Code (xxx) Bag Number (xxxx) Production Date (DD/MM/YY) Best Before Date (DD/MM/YY)
PALLET TYPE	Wooden heat treated ISPM 15 Pallets - 1200 mm x 1000 mm
WRAP	Slip sheet, stretch wrapped with a plastic hood
SHELF LIFE	<ul style="list-style-type: none"> 24 months from date of manufacture Gas Flushed. Recommended storage conditions (<25 °C with a relative humidity <65% & away from strong odours and direct sunlight)

Contaminants

A contaminant monitoring program is in place to monitor compliance with EU MRLs.

Certification

Product is produced in factories authorised by and under supervision of the Irish regulatory authorities (DAFM). This factory is certified to the FSSC 22000 standard. FSSC is fully recognised by the Global Food Safety Initiative (GFSI). Factories have established HACCP plans for the production of milk powders based on FSSC 22000 requirements.

Diet Suitability

Kosher & Halal certified, suitable for vegetarians and coeliac dietary requirements.

Allergen Statement

Contains bovine milk and products thereof including lactose.

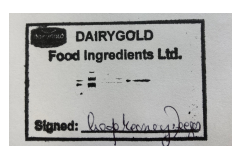
Manufactured on a site that handles Soya Lecithin.

GMO Policy

Dairygold Full Cream Milk Powder is considered a non-GMO product according to the definition for GMO stated in EU Directive No. 2001/18, art. 2 and thus requires no GMO-labelling in accordance with EU Regulation (EC) No. 1829/2003 and EU Regulation (EC) No. 1830/2003.



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Reviewed AKD 20/04/2023

DAIRYGOLD FOOD INGREDIENTS

Clonmel Road, Mitchelstown, Co. Cork, P67 DD36, Ireland
T +353 (0)25 24411 info@dairygold.ie www.dairygold.ie

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