



## Makendi Full Cream Milk Powder

### DESCRIPTION:

Milk powder 26% fat. Dry powder obtained by evaporating full cream milk; the milk is treated with heat as a part of a process that has at least the same effects as pasteurization; this takes place while the milk is still in liquid form, before or during manufacturing.

**PACKING:** 25 KG bags with polyethylene liner. Available in big bags: 500 to 1000 kg.

**SHELF LIFE:** 24 months if stored in closed bags under cool and dry conditions.

### SPECIFICATIONS:

Parameter	Specifications
Total solids %	>97%
Fat%	<26%
Proteins (Nx6.38)	Min. 26±2%
Lactose	39±3%
pH (10% at 20°C)	6.6-6.8
Moisture	<3%
Acidity	12-16%
Ash	7±1%
Solubility Index	<0.5ml
Density (g/cm <sup>3</sup> )	0.55±0.1
Particles admi.	A-B
Inhibitors	Absent
<b>Microbiology</b>	
Total Flora	<50000 cfu/g

Yeast and moulds	<100 cfu/g
Enterobacteriaceae	Absent/0.1g
Enterococci	<100 cfu/g
Staphylococcus aureus	<100 cfu/g
Salmonella	Absent/25g
Listeria	Absent/25g

**APPLICATIONS:** Replacement of full cream fresh milk. Contribution of protein and butterfat.