

MILK 15/26

GENERAL DESCRIPTION

Milk powder 15/26, a product that is standardized animal protein, animal fat and vegetable.

Chemical Analysis

Protein : 15.0 % Min.
 moisture : 3.5 % Max
 Minerals : 0.5 % Max
 Fats : 26.0 % Min.
 acidity : 0.15 % Max.
 solubility : < 1.25 ml

Microbiological Analysis

Aerobic mesophilic viable : < 15.000
 Salmonella : Ausencia /25g
 Staph. coagulase-positive : Ausencia
 Coliform : < 10 / g
 Yeasts and molds : < 10 / g

Sensory Analysis

Appearance: Free of lumps and easy solution.

Color : Cream
 Odor : Characteristic
 Taste : Characteristic of dairy

Applications

This product is ideal as a source of milk solids and can be used in the baking industry, yogurt, ice cream, blancmange, etc..

Packing

Laminated polyethylene inner bag of 100 microns completely sealed and multilayered kraft paper bag with moisture barrier. Net weight 25 kg product.

Storage and Handling

Store in a cool dry place at temperatures below 25 ° C and a relative humidity less than 65%. Opening the bag to be taken care to seal the polyethylene packaging to prevent moisture pickup. The shelf life is at least 12 months.



Call Center: (51-1)2611548

Phones: (51-1)3710841 / (51-1) 3710104 / (51-1)3581870

Fax : (51-1)3710335

E-mail: ventas@eurofarma.com.pe ; ventas.institucional@eurofarma.com.pe; venta.industrial@eurofarma.com.pe

Web: www.eurofarma.com.pe

Eurofarma "EuroFarma" S.A.C.