

# MILK POWDER PERUANITA Y001

## GENERAL DESCRIPTION

The Whole Milk Powder "Peruanita", is a highly nutritious domestic milk. It is characterized by its creamy colored clear, with a clean fresh milk flavor, not rancid or acid free from lumps and / or lumps, no foreign particles and / or burned visible. In solution with no separation or coagulation of fat on the surface. The percentage of protein containing animal protein is 100%.

### Chemical Analysis

Protein	: 26.0 % Max.
Moisture	: 3.5 % Max
Minerals	: 7.0 % Max
Fats	: 26.0 % Max.
Acidez	: 0.15 % Max.
Lactose	: 37.0 & Min
Carbohydrates	: 38.71%

### Microbiological Analysis

Aerobic mesophilic viable	: $1.7 \times 10^2$
Salmonella	: absence /25g
Staph. Coagulase-positive	: absence
Coliform	: <0.3 / g
Yeasts and molds	: < 10 / g

### Sensory Analysis

Appearance: Homogeneous powder, free from lumps  
 Color: Creamy white  
 Odour: characteristic, pleasant  
 Taste: A milk

### Applications

The Whole Milk Powder "Peruanita" (Y001), is used in different food production processes, such as, Cheese, blancmange, baked goods - cakes, confectionery, chocolate, dairy drinks, infant formulas, margarine, butter, soups, sauces and more. This product can be used in other processed foods requiring organoleptic properties of whole milk.

### 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.

