

# MILK POWDER PERUANITA Y002

## GENERAL DESCRIPTION

Whole milk powder Y002, domestic production is highly nutritious.

### Chemical Analysis

|               |               |
|---------------|---------------|
| Protein       | : 25.0 % Min. |
| moisture      | : 3.5 % Max   |
| Minerals      | : 7.0 % Max   |
| Fats          | : 26.0 % Max. |
| acidity       | : 0.15 % Max. |
| Lactose       | : 37.0 % Min  |
| Carbohydrates | : 38.71%      |

### Microbiological Analysis

|                           |                     |
|---------------------------|---------------------|
| Aerobic mesophilic viable | : $1.7 \times 10^2$ |
| Salmonella                | : absence /25g      |
| Staph. Coagulasa positiva | : 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" (Y002), is used especially in the preparation of yogurts and the different food production processes, such as: Cheese, blancmange, baked goods - cakes, confectionery, chocolate, dairy drinks, margarine , butter, soups, sauces and more.

### 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.



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