

WHOLE MILK POWDER 26% FAT MIN

PRODUCT GROUP: **Whole Milk Powder** PRODUCT ITEM CODE: **W26S**

Open Country Whole Milk Powder 26% Fat is made by spray drying pasteurised cow's milk. It is a soluble powder with a minimum of 26% milk fat and a sweet desirable flavour. It is used in a wide range of applications.

Applications:

Open Country Whole Milk Powder 26% Fat is typically used for its functional and nutritional properties in food and beverage formulations. It is used in further manufacture and can be used as a replacement for liquid whole milk. It is used as an ingredient in bakery products, dry blends and snack foods.

Suggested Uses Include:

Nutritional beverages, ice creams, confectionery, yoghurts, reconstitution of milk, repacking operations.

Microbiological Analysis:

Aerobic Plate Count	10,000	cfu/g Max
Coliforms	<1	cfu/g
E.coli	Not Detected	/g
Yeasts & Moulds	50	cfu/g Max
Coag. Pos. Staph	<10	cfu/g
Bacillus Cereus	<100	cfu/g
Salmonella	Not Detected	/375g
Listeria	Not Detected	/125g
Inhibitory Substances (Antibiotics)	<0.0025	IU/ml

Ingredients:

Pasteurised cow's milk.

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	26.0 - 29.5 % m/m
Protein:	23.5 - 26.0 % m/m (24.0 % m/m Typical)
Protein:SNF Basis:	34.0 % m/m Min
Free Fat:	3.0% m/m Max
Moisture:	3.5 % m/m Max
Lactose:	40.0 % m/m Typical
Ash:	6.0 % m/m Max
Titrate Acid:	0.15 % m/v Max
Nitrates:	<100 mg/kg
Nitrites:	<2 mg/kg
Foreign Matter:	Absent /32.5g
Scorched Particles:	Disc A /32.5g Max
Insolubility Index:	0.4 ml Max
Bulk Density:	0.57 - 0.61 g/ml, 100 Tap
Tea Test:	
Floating Particles:	0
Sediments:	Some (0-10%)
Colour:	Light Cream
Flavour:	Sweet, free of undesirable odour

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.



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Packaging Information:*

Packed into nitrogen or carbon dioxide flushed multiwall kraft, Open Country branded bags with polyethylene gas barrier liner.

Pack Size:	25 kg
Dimensions:	880mm H x 535mm W x 140mm D
Gross Weight:	25.4 kg
Bags per layer:	8
Layers per pallet:	8
Total Bags:	64
Container Load:	(20ft) 16 tonne (40ft) 25.6 or 27.2 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Coding:

Bags are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), and expiry date (728 days) (DD MMM YYYY).

Storage Instructions and Shelf Life:

Milk powders have a tendency to absorb odours. Therefore this product is stored in an odour free environment, away from direct sunlight and at a temperature below 25°C with relative humidity below 65% in order to maintain its functional properties. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

Allergen Status:

Contains Milk and Milk Products. Produced on the same lines as products containing soy.

Certifications & Registrations:

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request.

Nutritional Information:

Nutrient	Average Quantity per 100g
Energy (kJ)	2,094
Protein (g)	24.0
Fat - total (g)	27.2
- saturated (g)	18.0
Carbohydrate (g)	40.0
- sugars (g)	40.0
Sodium (mg)	280



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