



LLC "North Foods" | VAT : 405078231 | Tel: +995 555 88 00 88 | contact@northfoodsco.com
www.northfoodsco.com

NortFoods Confectionery Powder

CHARACTERISTIC

White to yellowish colour, free flowing powder, typical milk taste and smell without foreign odour.

APPLICATIONS

Dedicated especially for confectionery. Can be used also in bakery, biscuits, desserts, cream fillings, ice cream, fudges, cookies and other preferred application in the food industry.

BENEFITS

Economical alternative to traditional skimmed milk powder, not greasy in touch, doesn't smear when used in production, good source of energy, very good solubility in warm and cold water

CHEMICAL PARAMETERS

		Conf. 18	Conf. 20	Conf. 25	
Protein (as is %)	≥	18	20	25	
Fat (%)	≤	1,25	1,25	1,25	
Moisture (%)	≤	4,0	4,0	4,0	
Ash (%)	≤	8,5	8,5	8,5	
pH	≤	6,5	6,5	6,5	
Insolubility (ml)	≤	1,0	1,0	1,0	
Lactose (%)		68	65	59	
Purity (disc)		A, A/B	A, A/B	A, A/B	

STORAGE

Product must be stored in a cool, dry place, at temperature below 24°C and relative humidity below 75%, product has an 24 months shelf life in the original packaging.

PACKAGING

Four-layer paper bag with polythene inner bag, 25 kg net.



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Microbial Specification						
Description	Value In	Tolerances According To Grades				
Total Plate Count	Cfu / G	≤ 20 000				
Mould	Cfu / G	≤ 50				
Yeast	Cfu / G	≤ 50				
Coliforms	Cfu / G	Negative				
E.Coli	Mpn/ G	Negative				
Salmonella	Per 25 Gram	Negative				
Organoleptic Specification						
Colour	White To Yellowish					
Taste	Typical Milky					
Odor	Milky Smell Without Foreign Odour					
Texture	Powderish					
Appearance	White To Yellowish					

If you have any kind of additional questions please free to contact us on
contact@northfoodsco.com
 Thank you for choosing us!