



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

Skimmed Milk Powder - Extra Grade

CHARACTERISTIC

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

APPLICATIONS

Dairy foods, UHT milk, cultured yoghurts, desserts, recombined sweetened and evaporated milk, dry mixes, bakery, confectionery, meat products.

BENEFITS

Good nutritional value, soluble ingredient, emulsifying capacity, smooth mouthfeel, natural milky taste and odour.

CHEMICAL PARAMETERS

Protein (as is %)	≥	34			
Fat (%)	≤	1,25			
Moisture (%)	≤	4,0			
Ash (%)	≤	8,5			
pH	≤	6,5			
Insolubility (ml)	≤	1,0			
Lactose (%)		50-53			
Purity (disc)		A, A/B			

STORAGE

Product must be stored in a cool, dry place, at temperature below 25°C and relative humidity below 65%, product has a 2 years shelf life in the original packaging.

PACKAGING

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

CERTIFICATES

MUI and JAKIM approved HALAL certificate is available.



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Microbial Specification						
Description	Value In	Tolerances According To Grades				
Total Plate Count	Cfu / G	≤ 10 000				
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!