

DESCRIPTION

Regular Wholemilk Powder is a soluble powder made by spray drying fresh pasteurised wholemilk.

FEATURES

- Good solubility
- Full fat content
- Rich creamy flavour

SUGGESTED USES

- Is an ideal milk source for any situation where regular liquid milk supply or refrigeration is not available
- Wide range of applications including reconstituted milk, ice cream mixes, bakery products and snack foods

ALTERNATIVE SPECIFICATIONS

The NZMP portfolio includes targeted specifications for many applications e.g. UHT milk, paediatric, evaporated milk, cultured foods and repack. Please contact your NZMP Account Manager for recommendations

CERTIFICATION

- Halal

ORIGIN

- Product of New Zealand

Hacienda Lacal will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.



NUTRITIONAL INFORMATION

TYPICAL
(per 100g of product)

Energy (kJ)	2075
Protein (N x 6.38) (g)	24.5
Moisture (g)	3.1
Fat (g)	26.3
Carbohydrate (g)	40.3
Ash (g)	5.8

INGREDIENTS (ALLERGENS IN BOLD)

Cows' milk

Country regulations for product labelling vary. Hacienda Lacal advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

PACKAGING

Multi-wall bag with a paper outer and an inner plastic liner. No staples or metal fasteners are used.

- Net Weight: 25 kg
- Gross Weight: 25.35 kg
- Typical Bag Dimension: 90 x 53 x 14 cm



STORAGE AND HANDLING

Wholemilk Powder is hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at below 25°C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 24 months of manufacture.



Handle
with
care



Store in a
cool, dry
place



Keep
away from
odours

TRUSTED QUALITY

COMPLIANCE:

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in multi-wall bags with three layers of protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.



NUTRITIONAL ANALYSIS

TYPICAL

(per 100g of product)

Energy	2075 kJ
Calories	500 kcal
Fat	26.3 g
Energy from fat	970 kJ
Calories from fat	235 kcal
Saturated fatty acids	17.4 g
Monounsaturated fatty acids	5.3 g
Polyunsaturated fatty acids	0.3 g
Trans fatty acids	1.2 g
Cholesterol	92 mg
Total Carbohydrate	40.3 g
Lactose	40.3 g
Dietary Fibre	0 g
Calcium	830 mg
Sodium	260 mg





Exclusively distributed by:

FCM 
FOREIGN COMMERCIAL MANAGEMENT

CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	24.0	27.6	ISO 8968-1
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Moisture	% m/m		3.5	ISO 5537
Fat	% m/m	26.0	28.0	ISO 1736
Titratable Acidity	% m/v		0.15	SMEDP 15.020
MICROBIOLOGICAL	UNITS	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g		10,000	ISO 4833-1
Coliforms	/g		Not Detected	ISO 11866-1
Escherichia coli	/g		Not Detected	ISO 11866-1
Yeast and Mould	cfu/g		50	ISO 6611
Coagulase Positive Staphylococci	/g		Not Detected	ISO 6888-3
Listeria	/125g		Not Detected	AOAC 051603 /ISO11290
Salmonella	/750g		Not Detected	AOAC 061504 / ISO 6579
PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		
Foreign matter	/32.5g	Pass		
Scorched particles	/32.5g		B	SMEDP 15.172
Insolubility Index	ml		1.0	ISO 8156
SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavour	Typical/Atypical	Typical		Sensory Analysis
CONTAMINANTS	UNITS	MIN	MAX	REFERENCE METHOD
Inhibitory Substances			Not Detected	DELVO SP-NT

OTHER

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