

ALPFAT 50i WY

DESCRIPTION

ALPFAT 50i WY is a spray dried, instant non dairy powder with creamy yellow colour.

COMPOSITION

Refined palm oil, glucose syrup, milk protein, stabilizer (E340ii, E452i), emulsifier (E471), lecithin (E322), colouring agent (E160aii)

CHEMICAL VALUES

Total Fat	50 ± 2%
Protein (nx 6,38)	2 ± 1%
Carbohydrate	45% ± 2%
Mixture Content	2.0% max
Ash	1.0%

PHYSICAL VALUES

Colour	Creamy / Light Yellow
Scorched Particles (ADPI disc)	A
Bulk density (g/)	450-650

MICROBIOLOGICAL VALUES

Total plate count 30°	10.000 cfu/g max
Yeast and Mould	100 cfu/g max
Coliform	10 MPN/g max
Escherichia coli	Absent in 1g
Salmonella	Absent in 25g
Staphylococcus aureus	Absent in 1g

OTHER INFORMATION

Packaging	25 kg Multiwall paper bags with poly-ethylene inner liner
Storage	Store at cool and dry condition
Shelf life	Product can be kept in un-open packaging for 18 months, if stored cool, dry and away from strong odours and sunlight

APPLICATIONS

An instant and cold soluble powder that provides creamy and milky taste in bakery, beverage, savoury, ice cream and dessert applications

ALLERGENS

Milk Proteins

Origin Statement

This product is produced in The Netherlands