

# Skim Colostrum Powder

Specification code COL/2/MP/E

Date 16/12/2024

## Product description

|                 |                                                               |
|-----------------|---------------------------------------------------------------|
| Description     | Skimmed, spray-dried powder of Colostrum bovine               |
| Colour          | Light yellow                                                  |
| Taste and smell | Typical milk powder, mildly sweet, with no foreign aftertaste |
| Appearance      | Powder                                                        |

## Microbiological analysis

|                               |                 |
|-------------------------------|-----------------|
| Total count                   | Max 10 000cfu/g |
| Salmonella                    | Absent in 25g   |
| Enterobacteria                | Max 10cfu/g     |
| Yeast and mould               | Max 100cfu/g    |
| E. Coli                       | Max 10cfu/g     |
| Coagulase pos. Staphylococcus | Max 10cfu/g     |
| Enterobacteriaceae            | Max 10cfu/g     |
| Listeria monocytogenes        | Absent in 25g   |

## Physical chemical analysis

|                                          |          |
|------------------------------------------|----------|
| Immunoglobulin G (absolutely in matter)  | Min 18 % |
| Immunoglobulin G (absolutely in protein) | Min 30%  |
| Protein                                  | Max 60%  |
| Fat                                      | Max 5%   |
| Moisture                                 | Max 8%   |
| Ash                                      | Max 8%   |

## Others specs

|                      |                                                                                            |
|----------------------|--------------------------------------------------------------------------------------------|
| Storage              | Dry and clean warehouse, temperature max 20°C, relative humidity max 75%.                  |
| Allergen Information | Contains lactose derived from cow's milk                                                   |
| GMO                  | The product does not contain and has not been produced from genetically modified organisms |
| Ionising rays        | The product or its ingredients have not been treated by ionizing irradiation               |

## Our certificates



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