XYLITOL

Specification code	XL/2/PB/E
Date	13/12/2024

Product description

Taste	Sweet, cool taste
Appearance	White crystalline powder, practically odourless

Properties

Molecular weight	152,15
Melting point	92- 96°C
Solubility	very soluble in water

Others specs

GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	Stored at temperatures below 25°C and relaive humidity less than 65%. Packaging: small bags/ big bags

Physical chemical analysis

pH	5,0- 7,0
Assay (on dry substance)	98,5- 101,0 %
Other polyols: singly	max 0,5 %
Other polyols: total	max 1,0 %
Reducing sugars	max 0,2 %
Moisture	max 0,5 %
Ash/ Residue on Ignition	max 0,1 %
Chloride	max 40 mg/kg
Sulphate	max 50 mg/kg

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Product description

Description	Skimmed Milk Powder id produced from pasteurized skimmed cow's milk, by spray drying.
Ingredients	Pasteurized skimmed milk
Colour	White-cream, uniform
Taste and smell	Typical for pasteurizes milk, without foreign tastes and flavours
Appearance	Loose, homogenous powder, small lumps easily scattering after pushing are acceptable

Nutritional analysis (approximately per 100g)

Energy	1508 / 360 kJ / kcal
Fat -of which saturated	0,8 g 0,6 g
Carbohydrates -of which sugars	55,0 g 55,0 g
Protein	34,0 g
Salt	1,2 g

Others specs

Allergens	Milk and products thereof (including lactose).
GMO	The product does not contain and has not been produced from genetically modified organisms
Ionizing radiation	Product and or its components are not treated with ionizing radiation.
Storage	Dry and clean warehouse, temperature max 25°C, relative humidity max 75%.

Physical chemical analysis

Water content	max 4,0 %
Fat content	max 1,25 %
Protein content	min 34,0 %
Lactose	52 ,0 - 55,0 %
Ash content	8,5 %
pH	max 7,0
Discs	A, B
Antibiotics	Absent
Solubility index	1,0 ml

Microbiological analysis

Total count	<10.000 cfu/g
Coli bacteria	<10 cfu/g
Enterobacteriaceae	n=5, c=0, m, M=10 cfu/g
Coagulase positive staphylococci	g n=5, c=2, m=10, M=100 cfu/g
Mould and yeasts	<100 cfu/g
E. coli	<10 cfu/g

Listeria monocytogenes	Absent cfu/25g
Salmonella	Absent cfu/25g

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