FULL CREAM MILK POWDER LACTOSE FREE

Specification code FCMP/11/MP/E

Date 17/07/2025

Product description

Description	Lactose Free Whole Milk Powder is made from pasteurised cow's milk. Lactose is removed by filtration and enzymatic hydrolysis. Produced by spray drying.
Ingredients	Milk, lactase
Colour	Yellowish
Taste and smell	Clean, pleasant and slightly sweet, typical milky taste.
Appearance	Powder

Microbiological analysis

Total count	<10000 cfu/g
Bacillus cereus (presumptive)	<100 cfu/g
Enterobacteriaceae	<10 cfu/g
Coagulase positive staphylococci	<10 cfu/g
Mould and yeasts	<50 cfu/g
Salmonella	Absent/1kg

Our certificates

Physical chemical analysis

Protein	Min. 30%
Fat content	Min. 26%
Glucose	16%
Galactose	15%
Lactose	Max. 0,01%
Ash content	Max. 6,5%
pH (10% solution)	6,4 – 6,8
Moisture	2,5%
Scorched particles	Min. B
Insolubility index	Max. 1,0 ml

Others specs

Allergens	Milk components
GMO	The product does not contain and has not been produced from genetically modified organisms.
Packaging	25 kg bags and Big Bags
Storage	Stored under cool, dry conditions (recommended temp <25 °C, RH <65 %). Keep the package tightly closed as lactose-hydrolysed powder is more hygroscopic than standard milk powder.

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