

DESCRIPTION

Functional dairy system based on butter fat.

SUGGESTED APPLICATIONS

LACTARMOR G 26/10 BUTY can replace whole milk powder in food applications. It helps increase the functional and organoleptical properties in the end products while significantly reducing cost.

ANALYTICAL SPECIFICATIONS

Physical A chemical		Typical	Method
Moisture (7o)	3,0 max	2,2	FIL 26 A 1993
Scorched particles	B max	A	ADMI
Solubility index (mL)	1,0 max	0,1	FIL 129
Protein (%)	8,0 min	10,0	Kjeldhal (FIL20/ISO 8968)
Fat (%)	24,5 - 27,5	26,0	Soxhlet (NF V 18 117)
Lactose (%)		52,5 - 57,5	By difference
Ashes (%)		5,6	NF V 04 208
Calcium (%)		0,65	Atomic absorption
Energy (Kcal/100g)		487	By calculation
Microbiological			Method
Standard plate count 30°C	< 50 000 CFU /g		PCA milk
Enterobacteriaceae	< 10 CFU /g		Petrifilm
Salmonella	Negative/333g		VIDAS
Staphylococcus coagulase +	< 1 CFU /g		Petrifilm
Listeria	Abs/25g		VIDAS

PACKAGING

25 kg bog on 100 x 120 - 1000 kg pallet

STORAGE AND SHELF LIFE

When stored in a dry, cool and clean room, the product keeps for 12 months in unopened original bag.

INGREDIENTS DECLARATION

Lactose and milk protein, cream.

Allergens : contains milk proteins, lactose ; may contain soya lecithin.