

DESCRIPTION

Functional instant dairy system based on vegetable fat (refined palm oil).

SUGGESTED APPLICATIONS

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

Its main assets :

- Good taste thanks to reduction of minerals' rate
- Heat treatment stability thanks to raw material's selection
- Wettability by lecithin add

LACTARMOR G 26 EB PA is thus particularly adapted to the flavoured dairy drinks.

ANALYTICAL SPECIFICATIONS

Physical A chemical		Typical	Method
Moisture (%)	3,0 max	1,5	FIL 26 A 1993
Scorched particles	B max	A	ADMI
Solubility index (mL)	1,0 max	0,1	FIL 129
Wettability at 24°C (s)	< 35	15-30	FIL 87 - 1979
Protein (%)	1,6 min	2,6	Kjeldhal (FIL20/ISO 8968)
Fat (%)	24,5 - 27,5	26,0	Soxhlet (NF V 18 117)
Lactose (%)		66-71	By difference
Ashes (%)	3,5-5,2	4,2	NF V 04 208
Energy (Kcal/100g)		513	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 bag 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, palm oil, sugar, aroma.

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