

WHOLE MILK POWDER 26% FAT MIN HIGH HEAT, HEAT STABLE

PRODUCT GROUP: **Whole Milk Powder** PRODUCT ITEM CODE: **W26H**

Open Country Whole Milk Powder 26% Fat High Heat, Heat Stable is made by spray drying pasteurised cow's milk. It is a soluble powder with a minimum of 26% milk fat and has a Fat to SNF ratio that provides the correct composition for recombined evaporated milk.

Applications:

Open Country Whole Milk Powder 26% Fat High Heat, Heat Stable is typically used for its functional and nutritional properties in food and beverage formulations.

Suggested Uses Include:

Used primarily for the manufacture of retort sterilised milk and milk products, including evaporated milk.

Microbiological Analysis:

Aerobic Plate Count	1,000	cfu/g Max
Coliforms	<1	cfu/g
E.coli	Not Detected	/g
Yeasts & Moulds	50	cfu/g Max
Coag. Pos. Staph	<10	cfu/g
Bacillus Cereus	<100	cfu/g
Salmonella	Not Detected	/375g
Listeria	Not Detected	/125g
Inhibitory Substances (Antibiotics)	Not Detected	
Thermophillic Spores	100	cfu/g Max
Mesophillic Spores	800	cfu/g Max

Ingredients:

Pasteurised cow's milk.

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	26.0 - 29.5 % m/m
Protein:	24.0 - 26.0 % m/m (24.5 % m/m Typical)
Protein:SNF Basis:	34.0 % m/m Min
Moisture:	3.0 % m/m Max
Lactose:	40.8 % m/m Typical
Ash:	6.0 % m/m Max
Titratable Acidity:	0.15 % m/v Max
WPNI:	1.51 mg/g Max
Heat Stability:	18 cp Max (Viscosity)
Foreign Matter:	Absent /32.5g
Scorched Particles:	Disc A /32.5g Max
Insolubility Index:	1.0 ml Max
Bulk Density:	0.55 g/ml Min, 100 Tap
Colour:	Light Cream
Flavour:	Sweet, free of undesirable odour

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.

WHOLE MILK POWDER 26% FAT MIN HIGH HEAT, HEAT STABLE

PRODUCT GROUP: **Whole Milk Powder** PRODUCT ITEM CODE: **W26H**

Packaging Information:*

Packed into nitrogen or carbon dioxide flushed multiwall kraft, Open Country branded bags with polyethylene gas barrier liner.

Pack Size:	25 kg
Dimensions:	880mm H x 535mm W x 140mm D
Gross Weight:	25.4 kg
Bags per layer:	8
Layers per pallet:	8
Total Bags:	64
Container Load:	(20ft) 16 tonne (40ft) 25.6 or 27.2 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Coding:

Bags are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), and expiry date (728 days) (DD MMM YYYY).



Storage Instructions and Shelf Life:

Milk powders have a tendency to absorb odours. Therefore this product is stored in an odour free environment, away from direct sunlight and at a temperature below 25°C with relative humidity below 65% in order to maintain its functional properties. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

Allergen Status:

Contains Milk and Milk Products. Produced on the same lines as products containing soy.

Certifications & Registrations:

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request.

Nutritional Information:

Nutrient	Average Quantity per 100g
Energy (kJ)	2,091
Protein (g)	24.5
Fat - total (g)	26.5
- saturated (g)	17.5
Carbohydrate (g)	40.8
- sugars (g)	40.8
Sodium (mg)	280

Open Country Dairy Limited

PO Box 11159, Ellerslie, Auckland 1542, New Zealand
 T: +64 9 589 1372
 F: +64 9 525 0347
 E: info@opencountry.co.nz
 W: www.opencountry.co.nz

This information is given in good faith and is believed to be accurate and reliable at the time of publication, however no guarantee or representation is made in respect to the product or its suitability for a particular use. Specifications are subject to change due to continual product improvement.