

BURT LEWIS (CANADA) INC.

Whole Milk Powder

Description: Whole milk powder is a spray dried product manufactured from fresh whole milk which has been carefully handled and processed to preserve quality and freshness associated with fresh, whole milk. Pure and simple, this product is a functional and beneficial ingredient that provides essential minerals, nutritional milk proteins, and carbohydrates necessary for good nutrition and health. Whole milk powder has application in frozen foods, desserts, frozen desserts, cheeses and other dairy products, bakery products, fillings, toppings, sauces, soups, snack foods and seasonings, confectionary products, dry mixes, beverages and numerous other food formulations.

Ingredient Declaration: Whole milk powder or milk ingredients.

Packaging: Available in 25 kg net, poly-lined, multi-wall kraft paper bags.

Storage Stability: To maintain optimum flavour and quality of product, transport and store in a cool (<20° C), clean, dry (RH <65%) environment. Product should not be exposed to direct sunlight, strong odours or open air for extended periods of time. Frequent rotation of stock is recommended for freshness of flavour and product. Shelf life under recommended storage conditions: 3 months optimal, 6 months or longer if refrigerated.

Attributes

Appearance: homogeneous powder
Colour: cream- white to cream
Texture: powdery, free of lumps that do not break under light pressure
Flavour: clean; slightly sweet; milky flavour, pleasing

Microbiological Data

	<u>Typical</u>	<u>Limits/ Range</u>
SPC (cfu/g)	<1000	50 000 maximum
Coliforms (MPN/g)	<10	10 maximum
Salmonella (/100g)	Negative	Negative
DMCC (/g)	< 50M	100M maximum

<u>Calories Based On:</u>		<u>Calories Contributed By:</u>	
Protein (g)	26.0	Protein (%)	21
Carbohydrates (g)	39.0	Carbohydrates (%)	31
Total Fat (g)	27.0	Total Fat (%)	48
Total Fat (g)	27.0	Calcium (mg)	920
Saturated Fat (g)	16.9	Magnesium (mg)	85
Mono Fat (g)	8.0	Phosphorus (mg)	780
Poly Fat (g)	0.7	Potassium (mg)	1330
Cholesterol (mg)	88	Sodium (mg)	375

Profile for Essential Amino Acids (g per 100g):

Cystine	0.24	Histidine	0.71
Isoleucine	1.59	Leucine	2.58
Lysine	2.09	Methionine	0.66
Phenylalanine	1.27	Threonine	1.19
Tryptophan	0.37	Valine	1.76

*Based on actual analysis of composite samples and information from a nutritional database

Analytical Data

	<u>Typical</u>	<u>Limits/ Range</u>
Protein (Nx 6.38, % as is)	26.0	24.5- 27.0
Milk fat (%)	27.0	26.0- 29.0
Lactose (% by difference)	39.0	37.0- 41.0
Ash* (%)	6.0	5.0- 7.0
Moisture (%)	2.0	2.5 maximum
Titrateable Acidity**	0.11-0.13	0.15 maximum
Solubility Index**(ml/50ml)	0.1	1.0 maximum
Sediment Disc (/25g)	1	2 maximum

*These parameters are not typically tested as part of the QC release criteria.

**Solution of 13% w/w solution

Nutritional Information

Weight (g)	per 100
Moisture (g)	2.0
Calories	503

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