

# Organic Wholemilk Powder

## Instant

PRODUCT BULLETIN

PB.227  
Version 7.0908

### DESCRIPTION

NZMP Instant Organic Wholemilk Powder is a soluble powder made by spray drying fresh pasteurised and certified organic wholemilk.

### PRODUCT CHARACTERISTICS

- Excellent solubility
- Good flow properties
- Full fat content
- Rich creamy flavour
- Ideal food supplement
- Contains lecithin

### SUGGESTED USES

It is an ideal milk source for any situation where organic dairy solids are required, or where an organic dairy ingredient is part of a formulation.

### PACKAGING

Multi-wall bag with a paper outer and an inner plastic liner. No staples or metal fasteners are used.

Net Weight	25.0 kg
Gross Weight	25.4 kg

### STORAGE AND HANDLING

NZMP Organic Instant Wholemilk Powder is hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at temperatures below 25 °C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 12 months of manufacture.

### TYPICAL COMPOSITIONAL ANALYSIS

The analysis results listed in this product bulletin are typical as measured on an "as is" basis. Refer to the selling specification for minimum & maximum limits by parameter.

Protein (N x 6.38) (g/100g) as is	26.0
Moisture (g/100g)	2.8
Fat (g/100g)	28.5
Total Carbohydrate [by difference] (g/100g)	37.1
Minerals (g/100g)	5.6

### TYPICAL NUTRITIONAL ANALYSIS

Energy (kJ/100g)	2120
Calories (kcal/100g)	507
Energy from fat (kJ/100g)	1066
Calories from fat (kcal/100g)	255
Total Sugars (lactose) (g/100g)	37.1
Fibre (g/100g)	<1.0
Cholesterol (mg/100g)	68
Saturated fat (g/100g)	17.2
Trans fat (g/100g)	1.4
Vitamin A (µg/100g)	210
Vitamin A (IU/100g)	700
Vitamin C (mg/100g)	8.0
Iron (mg/100g)	0.2
Sodium (mg/100g)	280
Calcium (mg/100g)	950



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### TYPICAL PHYSICAL PROPERTIES

Bulk density (g/ml)	0.47 – 0.53
Insolubility Index (ml)	<1.0
Colour	Pale cream
Flavour	Clean
Scorched particles	Max B
Foreign Matter	Not Detected

### TYPICAL MICROBIOLOGICAL ANALYSIS

Aerobic Plate Count (cfu/g)	<10,000
Coliforms (/g)	Not Detected
E. coli (/g)	Not Detected
Yeast & Moulds (cfu/g)	<50
Staph. coag. pos. (/g)	Not Detected
Salmonella (750g)	Absent

### QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling traceback.

### COMPLIANCE

- Halal

### SUGGESTED LABELLING

<b>Wholemilk Powder</b>
Allergens: Contains milk, dairy and soy ingredients.

Country regulations vary for correct or permissible labelling of this ingredient so it is advised that you check local regulations for specific labelling requirements.

### ORGANIC CERTIFICATION

Fonterra organic products are independently certified by AgriQuality (a New Zealand Government certification organisation) to internationally accepted organic standards.

Fonterra organic ingredients are:

- USDA National Organic Program certified\*
- EU certified
- IFOAM certified
- Certified to the New Zealand Food Safety Authority Technical Rules of Organic Production
- AgriQuality certified.



\*upon request

AgriQuality is an accredited IFOAM member holding ISO 65 and ISO 17020 and is an approved Third Party Agent for the New Zealand Food Safety Authority's Organic Assurance Programme.

