

HIGH HEAT WHOLE MILK POWDER



PRODUCT SPECIFICATION

Description

Knights Group High Heat Whole Milk Powder is a highly nutritious premium quality natural ingredient, ideal for incorporation into a large variety of dairy / food nutritional products.

Knights Group High Heat Whole Milk Powder is a 26% fat, obtained from premium New Zealand whole milk collected from pasture fed cows.

Extreme care is taken throughout the entire process to ensure the highest quality product is produced. The collection on farm, throughout the spray drying process, the packaging is carefully monitored and controlled to ensure product safety, consistency and quality.

Typical Analysis

Parameter	Typical	Specification
Protein (% N*6.38 as SNF)	34.4	Min. 34
Milk fat (%)	26.6	26 – 28
Moisture (%)	3.2	Max. 3.5
Foreign matter	Not Detected	Not Detected
Flavour	Clean/pleasant	Comply
Colour	Pale cream	Comply
WPNI	1.0	≤1.50

Nutritional Information

	Per 100 g
Energy (kJ)	2090
Protein (g)	24.5
Fat (g)	26.6
Saturated fat (g)	18.6
Carbohydrate (g)	41.1

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Microbial Analysis

Aerobic plate count (cfu/g)	Max. 10,000
Coliforms (/g)	Max. 10
<i>E. coli</i> (/g)	Not Detected
Yeasts and moulds (cfu/g)	Max. 50
Coag +ve <i>S. aureus</i> (/g)	Not Detected
Salmonella (/750g)	Not Detected

Product Characteristics

- Pleasant milk flavour.
- Free flowing.
- Pale cream colour.

Suggested Applications

- Nutritional formulations.
- Bakery and pastry.
- Recombined milk.
- Confectionery.
- Dairy blends.

Quality Assurance

Knights Group operates with strict quality control procedures as detailed in its Risk Management Programme (RMP).

The RMP incorporates HACCP principles, and ensures products are safe, wholesome and truthfully labelled.

Each bag is uniquely identified, providing full traceability.

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Packaging and Storage

- Knights Group High Heat Whole Milk Powder is packed in nitrogen flushed 25 kg bags.
- No staples or metal fasteners are used.
- This product should be kept in a cool, dry ventilated place.
- Temperatures below 25°C, relative humidity below 65% and an odour free environment will extend storage life.
- Packages should not be in direct contact with the floor or walls.
- Stock should be used in rotation, use within a month once bag is opened.

Suggested Shelf Life

When stored under optimal conditions, this product has a shelf life of 2 years from the date of manufacture.

Genetic Modification

This product contains no genetically modified materials.

Product Ingredients / Processing Aids

Knights Group High Heat Whole Milk Powder meets Halal standards.

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