

Whole Milk Powder with Sugar

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Whole milk powder with sugar is produced by drying condensed pasteurized whole or standardized milk with added sugar using spray drying technology. It is intended for retail sale, direct consumption, industrial food processing, and export.

Whole milk powder with sugar is commonly used in the preparation of coffee, cocoa, and other food products.

Physicochemical and Microbiological Indicators:

Parameter	Requirement for Whole Milk Powder with Sugar (26% Fat Content)
Fat content, % (min):	26.0
Moisture content, % (max):	3.5
Sucrose content, % (min):	26.0
Protein content, % (min):	
– In the milk base	18.0
– In the final product	14.5
Protein in dry skimmed milk residue, % (min):	34.0
Dry skimmed milk residue, % (min):	
– In the milk base	53.1
– In the final product	43.5
Titrateable acidity, °T (max):	18.0
Solubility index (max), cm³ of raw sediment:	
– In consumer packaging	0.2

Parameter	Requirement for Whole Milk Powder with Sugar (26% Fat Content)
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– In transport packaging	0.3
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Shelf Life:

12 months from the date of manufacture when stored at **0 to +20°C** and relative humidity of **≤85%**.

Packaging:

- **Consumer packaging:** 500 g net weight
- **Transport packaging:** 25 kg net weight (multi-layer paper bags with a polyethylene inner liner)