

Instant Whole Milk Powder

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Instant whole milk powder has a high dissolution rate and can be easily reconstituted, making it increasingly popular for home use and food service. It is also essential for supplying people in extreme conditions.

Production Features:

The manufacturing process of instant whole milk powder ensures a product with a capillary-porous particle structure and high wettability, enhancing its solubility.

Characteristics:

Instant whole milk powder is a fine, dry powder composed of agglomerated milk particles. It has a white color with a slight creamy tint and a taste and aroma characteristic of fresh pasteurized milk.

Physicochemical Indicators:

- **Fat content:** $\geq 26.0\%$
- **Moisture content:** $\leq 5.0\%$
- **Protein (in dry skimmed milk residue):** $\geq 34\%$
- **Acidity:** ≤ 18 °T
- **Relative dissolution rate:** $\geq 40.0\%$
- **Purity:** Not lower than Group II
- **Solubility index:** ≤ 0.1 cm³ of raw sediment

Shelf Life:

24 months from the date of manufacture when stored at **0 to +20°C** and relative humidity of $\leq 85\%$.

Packaging:

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