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## SPECIFICATION

## **PRODUCTION PROCESS**

Estancias del Lago runs a sustainable agro industrial establishment for the production of high quality milk powder. 13,000 milking cows produce 500,000 liters of fluid milk per day, of which 450,000 liters are immediately incorporated into the production plant through milk pipelines.

Our powdered milk is the product of a rigorous process that can be 100% traceable.



## **FULL CREAM MILK POWDER - MEDIUM HEAT**

This product is obtained by spray drying of fresh cow milk.

SENSORY	SPECIFICATION	REFERENCE TEST
Colour	White yellow	
Flavour	Typical, slightly sweet	ISO 22935/IDF 99
Texture	Uniform powder free of lumps	

PHYSICAL-CHEMICAL	SPECIFICATION	REFERENCE TEST
Milk Fat (% m/m)	Min. 26.0	ISO 1736 IDF 009:2008
Protein MSNF (% m/m)	Min. 34.0	ISO 8968-1 IDF 020-1:2014
Lactose (% m/m)	Typical 38.5	Calculation
рН	pH6.5 - 6.8	ISO 6091 IDF 86:2010
Tritrable acidity (mL NaOH 0, 1N10g MSGN)	Max. 18	ISO 6091 IDF 86:2010
Moisture (% m/m)	Max. 3.5	ISO 5537 IDF 26:2004
WPNI (mg/g)	1.5 to 5.99	ADPI Bulletin 916
Solubility index mL	Max. 1.0	ISO 8156 IDF 129:2005
Scroched Particles (mg)	Max. Disc B (15)	ADPI Bulletin 916
Ash (% m/m)	Typical 5.8	AOAC 930.30 2010
Inhibitory substance	Not detected	Delvotest®

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AFLATOXIN	SPECIFICATION	REFERENCE TEST
Aflatoxin M1 (µg/kg)	Max. 0.5	CHARM®

MICROBIOLOGICAL	SPECIFICATION	REFERENCE TEST
Aerobic Plate count (Ufc/g)	Max. 1.000	ISO 4833
Coliforms 30°C (Ufc/g)	Max. 10	ISO 4832
Coliforms 44,5°C (/g)	Max. 3	APHA 2001
Staphylococci coagulase POSITIVE (/g)	Max. 10	ISO 6888-1
Enterobacteriaceae (Ufc/g)	Max. 10	AOAC 2003.01
Salmonella spp (/125g)	Absence	3M ®Molecular Detection Assay
Yeast and Moulds (UFc/g)	Max. 50	ISO 6611 IDF94:2004

## ISO 9001:2015 & ISO FSSC 22000 CERTIFIED INDUSTRY









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