

PRODUCT SPECIFICATION

DATE OF ISSUE
20-01-2025

NATUURLIJK
NATUURLIJK
special food ingredients




ORGANIC WHOLE MILK POWDER

PRODUCT
CODE: 92

T20012025M000000A20012025

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic whole milk powder		
Product code	92		
Product number	Content	EAN	Packaging
1890	100g	8718309834210	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
1891	450g	8718309834227	
1892	7kg	8718309834234	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient

Ingredient	Organic whole milk powder (100% cow milk)
Production method	pasteurized, spray-dried whole milk powder

1.3 Legislative product information

CAS number	n.a.	HS code (customs)	0402.21.18.00
Country of Origin	The Netherlands		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Powder	
Colour		cream to light yellow	
Odour/taste		typically creamy milk	
Bulk density	g/dm ³	450	
Moisture	%	< 4	4 hours 102°C
Milk fat	%	> 26	
Protein in fat-free dry matter	%	> 34	
Lactose monohydrate	%	39,00 - 43,00	
Ash	%	< 7,5	

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Lactic acid	%	< 0,15	
Solubility index	ml	< 1	
pH		6,4 – 6,8	10% oplossing

2.2 Microbiological data

Total plate count	Cfu/g	< 10.000	
Moulds	Cfu/g	< 50	
Yeasts	Cfu/g	< 50	
E Coli	In 1g	absent	
Salmonella	In 25g	absent	
Enterobacteriaceae	Cfu/g	< 10	
Staphylococcus aureus	In 1g	absent	
Listeria monocytogenes	In 25g	absent	

2.3 Chemical analyses

Antibiotics		afwezig	
Mercury (Hg)	µg/kg	max 10,00	
Pesticides		Conform EU 2023/915	
Aflatoxin M1		Conform EU 2023/915	
Lead (Pb)	mg/kg	max 0,02	
Melamine	mg/kg	max 2,50	
Staphylococcus enterotoxin	in 25g	afwezig	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	2074	
Energy	kcal/100g	496	
Protein	g/100g	24	
Carbohydrate:	g/100g	41	
Of which Sugars	g/100g	41	
Polyols	g/100g		
Starches	g/100g	0	
Others	g/100g		
Fat:	g/100g	26,2	

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Of which Saturated	g/100g	16,69	
Mono-unsaturated	g/100g	7,86	
Poly-unsaturated	g/100g	1,02	
Transfatty acids	g/100g	0,63	
Cholesterol	mg/100g	85	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0	

2.4.2 Minerals

Sodium (Na)	mg/100g	245	
Sodium chloride (NaCl)	g/100g	0,6	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✗	✗
Lupin and products thereof	✗	✗
Milk and products thereof (including Lactose)	✓	✓
Sesame seeds and products thereof	✗	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗	✗
Celery and products thereof	✗	✗
Peanuts and products thereof	✗	✗
Mustard and products thereof	✗	✗
Fish and products thereof	✗	✗
Molluscs and products thereof	✗	✗
Soy and products thereof	✗	✗
Crustacea and products thereof	✗	✗

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3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✗
Halal	✓	Vegans	✗
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

This product is not treated with ionizing radiation .

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool (15-20°C), dark, and dry (<65% RH).
Shelf life	24 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Whole milk powder has a long shelf life, is easy to dose, and because it is pasteurized, you can also safely use it in cold preparations. This organic whole milk powder contains a minimum of 26% milk fat.

Ingredients: pasteurized organic whole milk powder (>26% milk fat)

Preparation of milk: 1,3 kg whole milk powder + 9,0 kg water = 10 liters of milk.
Process as fresh milk after preparation.

6.2 Dictionary

NL	The Netherlands	volle melkpoeder, melkpoeder vol
GB	Great Britain (UK)	Full cream milk powder, milk powder full, cream milk powder, whole milk powder
DE	Germany	Vollmilchpulver, Milchpulver
FR	France	lait entier en poudre, lait en poudre
ES	Spain	leche entera en polvo, leche en polvo
PT	Portugal	leite em pó gordo, leite em pó
IT	Italy	latte intero in polvere, latte in polvere
DK	Denmark	sødmælkspulver, mælkepulver

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NO	Norway	hølmelkpulver, melkepulver
SE	Sweden	hølmjølkspulver, mjølkspulver
FI	Finland	täysmaitojauhe, maitojauhe
IS	Iceland	nýmjólkurduft, mjólkurduft
CZ	Czech Republic	sušené plnotučné mléko, sušené mléko
SK	Slovak Republic	sušené plnotučné mlieko, sušené mlieko
HU	Hungary	teljes tejpor, tejpor
HR	Croatia (Hrvatska)	punomasno mlijeko u prahu, mlijeko u prahu
GR	Greece	πλήρες γάλα σε σκόνη, γάλα σε σκόνη
SI	Slovenia	polnomastno mleko v prahu, mleko v prahu
PL	Poland	pełne mleko w proszku, mleko w proszku
RO	Romania	lapte praf integral, lapte praf
BG	Bulgaria	пълномаслено мляко на прах, мляко на прах
RU	Russian Federation	цельное сухое молоко, сухое молоко
TR	Turkey	tam yağlı süt tozu, süt tozu

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.