

SPK 32K

DESCRIPTION

Creamer

Instantly soluble creamer powder with high quality and excellent whitening properties.
For food industry, suitable for food and beverages.

INGREDIENTS

Glucose syrup

Vegetable oil

Sodium caseinate

Stabilizers [E340(ii), E331(iii)]

Emulsifiers [E471]

Free flowing agent [E551]

PHYSICAL PROPERTIES

Color **White to light cream**

Taste **Typical**

Odour **Typical**

Bulk density (tapped
100 x) **0.50 – 0.60 g/ml**

pH (10% solution) **7 – 8**

Scorched particles **Grade B minimum**

CHEMICAL PROPERTIES

Fat (Gerber) **32 ± 2 %**

Protein **1.5 ± 0.5 %**

Moisture **Maximum 4 %**

MICROBIOLOGICAL PROPERTIES

Total plate count **3000 cfu/g maximum**

Yeast & mould **100 cfu/g maximum**

Coliforms **10 cfu/g maximum**

Enterobacteriaceae **10 cfu/g maximum**

Salmonella **Negative**

Staphylococcus aureus **Negative**

HEAVY METALS (*)

Cadmium (Cd) **0.05 ppm maximum**

Lead (Pb) **0.02 ppm maximum**

Tin (Sn) **40 ppm maximum**

Mercury (Hg) **0.02 ppm maximum**

Arsenic (As) **0.10 ppm maximum**

(*) Tested periodically