



Milii[®] Butter Milk Powder

Description

Milii Butter Milk Powder is a spray-dried powder with max. 8 % milk fat. It is based on fresh butter milk, which has undergone legal pasteurization, as well as further heat treatment and evaporation, prior to spray drying.

Properties

Milii Butter Milk Powder is a free-flowing powder, free of lumps, with a distinctively creamy smell.

Application

1. Industrial production
2. Bakery
3. Biscuits
4. Sweets

Butter milk powder is not adapted to be used as infant feeding.

Composition

Butter Milk.

Chemical Specifications - levels

Protein (Nx6.38) d.m.		34 %
Lactose	By difference/calculated	47-51 %
Fat		5-8 %
Moisture		4 %
Titrateable acidity as lactic acid*		max 0.18 %

Physical specifications

Form		powder
pH (10% solution)		6.45-6.80
Scorched particles	Disk A: 7.5mg (ADPI) Disk B: 15 mg (ADPI)	Disc A+B
Bulk density	(x 625)	0.60-0.80 g/cm ³
Bulk Volume	(x 625)	125-170 cm ³ /100g
(In) Solubility index		1.0 ml
Colour		White to yellow
Flavour/odour		distinctively creamy

Microbiological specifications

Total plate count	CFU/g	max 10000
Bacillus cereus	CFU/g	max 100
Enterobacteriaceae	CFU/g	<10
Coag. Pos. Staphylococci (S. aureus)	CFU/g	<10
Yeast/Mould	CFU/g	max 100
Salmonella	125 g	Absent

Coliforms, E. Coli and Cronobacter spp. are controlled via Enterobacteriaceae. - listed above.

Certificate of Analysis (CoA) and Release Procedure

Certificate of Analysis (CoA) Specifications parameters from above 'Chemical, Physical and Microbiological Specifications' are available after 'positive release' at packed batch level.

Methods in use are with reference to internationally recognized standards (e.g. ISO, IDF) if applicable. Testing is mainly performed at our own lab, which participates in relevant proficiency schemes. Pathogen testing is performed by accredited labs/methods.

Representative samples are collected from each production batch.

Testing is performed on selected parameters as a combination of individual final batch testing and monitoring of the whole production process.

Retain samples representing all delivered batches are kept during prescribed shelf life.

Packaging

Multi-layer paper bag with a PE inner liner; 25 kg net or big bags, 1000 kg net (standard).

On new wooden heat-treated pallets with cover - fully wrapped or with a plastic hood.

Bags can be loaded loose in container (per customer agreement)

BLUE MOON INDUSTRIES (PVT.) LIMITED.

1303-1305, 13th Floor, Chappal Plaza, Hasrat Mohani Road, Karachi-Pakistan

UAN: +92-21-111-774-111 | FAX: +92-21-32474244 | bluemoonkhi@outlook.com



Storage

Products are to be stored in closed bags away from strong odours under cool, dry conditions to prevent deterioration due to humidity and high temperatures.

Shelf Life

24 months minimum if kept under the prescribed storage conditions.

Preservation

Milii Butter Milk Powder has not been irradiated. Preservatives e.g. benzoate, sorbate have not been added.

Various Contaminants - Monitoring

Antibiotic - below legal maximum residue levels (MRL) - tested on raw milk at silo tank level prior to release for production, by use of quick test (Beta Star).

Aflatoxin M1 - verified through random testing of raw milk samples - results well below 0.05 mcg/l milk.

Pesticides - yearly monitoring through representative samples of raw milk. No detection at 0.01 mg/kg (LOD) or below as applicable, i.e. well below legal maximum residue levels (MRL).

Through monitoring of milk and/or products the below can be confirmed to be in control for the powder:

Dioxins: max 2.5 pg WHO-PCDD/F-TEQ/g milk fat

Dioxins+DL-PCBs: max 5.5 pg WHO-PCDD/F-PCB-TEQ/g milk fat

NDL-PCBs: max 40 ng/g milk fat

Lead (Pb) mg/kg	< 0.02
Arsenic (As) mg/kg	< 0.1
Mercury (Hg) mg/kg	< 0.005
Cadmium (Cd) mg/kg	< 0.02
Tin (Sn) mg/kg	< 0.06

Nitrate (NO ₃) mg/kg	max 50
Nitrite (NO ₂) mg/kg	max 5

Melamine due to adulteration is absent - verified through monitoring of products to be well below 0.5 mg/kg.

Nutritional data (avg. Values for nutrition Labeling per 100g based on best Available data including data from Literature)

Energy (calculated)	1500-1600/374-380 kJ/kcal
Fat	5.5-6 g
of which saturated fatty acid	3.6-3.8 g
Trans fatty acid	0.2 g
Carbohydrate	48-52 g
of which sugars (lactose)	48-52 g
Protein (Nx6.38)	30-34 g
Dietary Fiber	0 g
Salt (NaCl)	1.3 g

BLUE MOON INDUSTRIES (PVT.) LIMITED.

1303-1305, 13th Floor, Chappal Plaza, Hasrat Mohani Road, Karachi-Pakistan

UAN: +92-21-111-774-111 | FAX: +92-21-32474244 | bluemoonkhi@outlook.com