



Skimmed Milk Powder

Low Spore (SMP_low spore)

Description

A spray dried milk product made from fresh, pasteurized milk (100% cow's milk) with a low thermophilic spore count.

Characteristics

Neutral, slightly sweet taste
Typical milky and clean flavor
White to cream powder

Applications

Recombined milk for evaporated milk and UHT/retort sterilized products
Baked goods and bakery premixes
Desserts, sweet dishes, yoghurt
Ice cream
Soups, sauces, ready meals
Sports nutrition, dietary food

Key benefits

Excellent solubility	✓
Good flow properties	✓
Low-fat content	✓
High-quality protein source in food	✓
Pure natural product without additives => clean label ingredient	✓
Consistent quality	✓

PRODUCT DETAILS

Chemical Properties	Milk protein in milk solids	
	non fat	min 34%
	Moisture	max 4.0%
	Fat	max 1.25%
Allergens	Milk	
Dietary status	Lacto-vegetarian	
Certification	IFS ; ACS ; Halal ; Kosher	
Nutritional value Per 100g	Energy	355 kcal / 1483 kJ
	Fat	0.8 g
	of which saturated fat	0.5 g
	Carbohydrates	53.0 g
	of which sugars	53.0 g
	Protein	34.0 g
	Salt	0.95 g

STORAGE & SHELF LIFE

Packaging	Weight	Shelf Life
Bags	25kg	24 months maximum, if stored in a cool and dry place
Big Bags	1000kg	12 months maximum, if stored in a cool and dry place