



## SPECIFIKÁCIÓ

### GL 26/ 10 BUTI

**GL 26/ 10 BUTI** is a fat dairy preparation in spray powder.

This ingredient is obtained by a dehydration process of a preparation made of milk components, strictly selected for their functionality and organoleptic properties, and emulsified milk cream. The product shows a high dispersibility and an excellent solubility.

#### **Characteristics:**

**GL 26/ 10 BUTI** can replace partially or totally full-cream milk powder in food industry.

It allows to optimize the functionality and the organoleptic properties of finished goods while reducing their cost price in a significant way.

**Ingredients:** lactose and milk protein, cream.

#### **Analytical specifications (approximate values):**

Moisture	< 3,0 %	Lactose:	55,2 % (+/- 2,5 %)
Proteins:	10,0 % (min. 9,0 %)	Ashes:	5,8 % (max. 6,6 %)
Lipids:	26,0 % (+/- 1,5 %)	Scorched particles:	Disc A – B max.

Energy-giving values/ 100 g: 507 Kcal

#### **Microbiological Specifications:**

Total plate count:	< 50 000/ g	Yeast and moulds:	< 100/ g
Coliforms:	<5/ g	Pathogen germs:	none

#### **Packaging:**

- bag of 25 kg on lost pallet 100 x 120 – 1 000 kg
- Big Bag of 1 000 kg on pallet 105 x 105

#### **Using advices:**

Add 0,9 litre of water for 131 g de **GL 26/ 10 BUTI**.

#### **Caution:**

Water solution of GL 26/ 10 BUTI can be unstable at a temperature above 80 °C.

Therefore it is recommended to mix it with other ingredients before bringing to the boil.

#### **Storage – Preservation:**

Store in dry cool and clean place 1 year.

#### **Combined Nomenclature (Common customs tariff)**

Customs code: 04 04 90 23

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