



SPECIFIKÁCIÓ

GL 0/ 20

GL 0/ 20 is a milk preparation in spray powder.

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

Characteristics:

GL 0/ 20 can replace partially or totally skimmed 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.

Advantages: - high quality emulsion
- aptitude for clotting

Ingredients: skimmed milk powder, lactose and milk protein

Analytical specifications (approximate values):

Moisture	< 4,0 %	Lactose:	67,0 % (+/- 2,5 %)
Proteins:	20,0 % (min. 19 %)	Ashes:	8,0 % (max. 8,5 %)
Lipids:	0,5 % (+/- 1 %)	Scorched particles:	Disc A – B max.

Energy-giving values/ 100 g: 352 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 0,934 litre of water for 100 g de **GL 0/ 20**.

Storage – Preservation:

Store in dry cool and clean place 1 year.

Combined Nomenclature (Common customs tariff)

Costums code: 04 04 90 21

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