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## GOATS MILK POWDER (Full Cream)

### PRODUCT DESCRIPTION

Fresh **Goats Milk Powder (full cream)** is pasteurised and spray-dried into a fine powder, which may then be reconstituted with water.

**Goats Milk Powder** is a fine white powder with a distinctive smell and taste. The scorched particle (ADMI) test gives a reading of Disc A/B.

### PRODUCT COMPOSITION / ANALYSIS

	<u>%</u>	<u>Microbiological Quality</u>	
Moisture	3	Total Viable Count / g	max 10,000
Oil	24-28	Coliforms, E.coli / g	Absent
Protein	25-26	Clostridia SR, C. perfringens,	
Ash	9	S.aureus / g	Absent
Lactose	36	Salmonella	Absent in 125 g
pH in 10% solution	6.5	Moulds / g	max 50

### PRODUCT APPLICATION:

- **Goats Milk Powder** is recommended for use in the food industry, e.g. confectionery, yogurt, ice-cream

### PACKAGING / STORAGE:

- 25 kg paper bag with polythene inner
- Can be stored in a cool, dry place out of direct sunlight for up to 12 months from date of manufacture