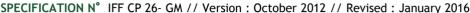
soufflet GROUP

INSTANT FAT FILLED MILK POWDER WITH VEGETABLE FAT







Great Mountain Instant Fat Filled Milk Powder is made from skimmed cows' milk and emulsified vegetable oil. It is spray dried in one of the most modern dairies in Europe.

ORGANOLEPTIC CHARACTERISTICS	Method
Colour: Yellowish / Creamy White	FIL 99 C :1997
Taste: Characteristic, sweet, slight creamy taste	FIL 99 C :1997
non-rancid, nor acid, nor tallowy	
Odor: Fresh, non-rancid, nor acid, nor tallowy	FIL 99 C :1997
Aspect: Homogeneous powder, free from lumps, without visible	FIL 99 C :1997
scorched particles. In solution, it should not be present in a coagula	ated form, nor
with fat separation on the surface	

PHYSICAL-CHEMICAL ANALYSIS Guarantee Typical Method		
scorched particles. In solution, it should not be present in a coagulat with fat separation on the surface	ed form, nor	
Aspect: Homogeneous powder, free from lumps, without visible	FIL 99 C :1997	
Odor: Fresh, non-rancid, nor acid, nor tallowy	FIL 99 C :1997	
non-rancia, nor acia, nor tallowy		

		I	
Moisture	4 Max	3.5	Fil 26 A 1993
pH	6.5 - 6.9	6.7	
Cleanness	B Max	Α	ADMI
Solubility Index (mL)	0.5 Max	0.1	FIL 129
Wettability at 24°C (s)	< 35	15-30	FIL 87 - 1979
Protein (%)	23,5 mini	24	Kjeldhal
			(FIL20/ISO 8968
Butterfat(%)	28	28	Soxhlet
			(NF V 18117
Lactose (%)		36-41	By difference
Ash (%)		5.5	NF V 04 208
Calcium (%)		0.92	Atomic
			Absorption
Energy (Kcal/100g)		483	By calculation

MICROBIOLOGICAL ANALYSIS	/lethod
Mesophile aerobic flora: 10 000 UFC/g	PCA Lait
Enterobacteriae (Total coliforms): <10 UFC/g	Pétrifilm
Listeria: Absent / 25g	VIDAS
Staphylococcus aureus coagulasa: < 1 UFC/ g	Pétrifilm
Salmonella: absent / 125 g	VIDAS
Recognised, revised methods equivalent to above can be used: IDF/ISO/AFNOR.	

Packing

White 3/4 plies paper bag

Barrier-type inner bag with one inner heat sealed polyliner.

Bag of 25 kg Sachets of 500gr & 250gr.

Shelf life / Storage Minimum 12 months from manufacturing date Store in a cool and dry place, 25° C Max.

Labeling - Identification Name of product / Fat matter / Moisture Brand: Great Mountain or producer brand Exporter: PROLAC - France Batch number Manufacturing and expiry dates Registered manufacturing plant -

with the sanitary stamp Net weight

FOR MORE INFORMATION, PLEASE CONTACT OUR SALES TEAM

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Prolac A Soufflet Group company

Limited company with a capital of 153 000 € N°SIREN 401 078 076 RCS TROYES