

PROLAC
DEPUIS 1995

Lacstar® Instant Full Cream Milk Powder 26/28% - with vitamins

لاستار حليب كامل الدسم
ADPI Extra Grade

SPECIFICATION N° LAC IV - 283 // Version : July 2005 // Revised : January 2016



Lacstar® instant full cream milk powder is made from whole fresh cows' milk and is medium heat spray dried in the most modern dairies in Europe, Oceania and Latin America.

ORGANOLEPTIC CHARACTERISTICS

	Method
Colour: Creamy White	IDF 99 C :1997
Taste: Characteristic, sweet, slight creamy taste, non-rancid, nor acid, nor tallowy	IDF 99 C :1997
Odor: Fresh, non-rancid, nor acid, nor tallowy	IDF 99 C :1997
Aspect: Homogeneous powder, free from lumps, without visible scorched particles. In solution, it should not be present in a coagulated form, nor with fat separation on the surface	IDF 99 C :1997
Wettability: 60 seconds max.	IDF 87 : 1979

PHYSICAL & CHEMICAL ANALYSIS

	Method
Moisture: 3,5 % Max.	IDF 26A :1993
Fat Matter: 28,00 % Min.	IDF 9C :1987
Proteins (N x 6.38): 24,00% Min.	IDF 20B :1993
Ashes: 7 % Max.	ADPI Bull. 916 : 2002
Lactose: 38 % Approx.	IDF 28A :1974
Lecithin: 0,2%	Lecithin phosphorus
Vitamin A: 1 500 IU mini	IT.LA.040
Vitamin D3: 150 IU mini	IT.LA.040
Titration acidity: 0,15 % Max.	IDF 86 :1981
Solubility Index: 1,00 ml Max.	IDF 129A :1988
Scorched Particles: Disc A-max Disc B	ADPI Bull. 916 : 2002
Antibiotics and Inhibitors: absent	Delvotest

MICROBIOLOGICAL ANALYSIS

	Method
Aerobic germs at 30° C: 10 000 UFC/g	IDF 100B :1995
Total coliforms: <10/g	IDF 73B :1998
Yeast and moulds: 50 / g Max.	IDF 94B :1991
Clostridium sulfito-reducer at 46° C: 10/g	ISO 15213
Staphylococcus aureus coagulasa: absent / g	IDF 60A :1978
Salmonella: absent / 25 g (absent/30g for Algeria)	IDF 93B :1995
Recognised, revised methods equivalent to the 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 10 Kg / 25 Kg
Bag in Box 330g/400g/500g
Sachets of 20g to 400g
Tins of 400g/900g/1800g/2500g

Shelf Life / Storage

Minimum 12 months from manufacturing date
24 months manufacturing date when packed with inert gas or for small packings
Store in a cool and dry place, 25° C Max.

Labeling - Identification

Name of product/ Fat matter / Moisture
Brand: LACSTAR or producer brand
Exporter: PROLAC - France
Batch number
Manufacturing and expiry dates
Registered manufacturing plant - with the sanitary stamp

FOR MORE INFORMATION, PLEASE CONTACT OUR SALES TEAM

Prolac
A Soufflet Group company

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



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