Instant Fat Filled Milk Powder / 28/24

Version **02** Date **10-11-2026**

PRODUCT NAME	HS CODE	ORIGIN
Instant Fat Filled Milk Powder 28/24 (IFFMP)	**1901 90**	European Union

PRODUCTION PLANT
EU dairy production plant operating under the HACCP system. The veterinary approval number is stated on the health certificate of each shipment.

1 Product Description

A blend of dairy ingredients and vegetable fat, standardised to approx. 28% fat and 24% protein. Instant powder with fast wettability, for easy reconstitution.

2 Intended Use and Application

For human consumption. Not intended for children under 3 years of age.

Recombined liquid milk, yoghurt, desserts, ice cream, chocolate and sweets, cream fillings, coffee and tea whiteners, sauces and other food industry applications.

3 Composition

Skimmed milk powder, vegetable fat, sugar.

4 Sensory Characteristics

Parameter	Description
Colour	White to yellowish, free-flowing powder
Smell and flavour	Typical milky taste and smell, without foreign odour
Appearance	Uniform powder, free of lumps

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5 Physical and Chemical Parameters

Parameter	Value
Fat*	26.0 – 28.0 %
Protein* (in dry matter)	23.5 – 26.0 %
Lactose	approx. 38 %
Moisture	max 4.0 %
Ash	max 8.0 %
pH	min 6.0
Wettability** (seconds)	max 45
Scorched particles (purity disc)	A; A/B
Antibiotics	Absent

* A mixing variation of ±2% may occur. ** Wettability in water at a minimum of 45 °C.

6 Microbiological Parameters

Parameter	Value
Total plate count	max 10 000 cfu/g
Coliforms	Absent in 0.1 g
E. coli	Absent in 0.1 g
Salmonella	Absent in 25 g
Yeasts	max 50 cfu/g
Moulds	max 50 cfu/g

7 Allergens, GMO and Irradiation

Allergen / status	Presence
Milk and dairy products	**yes**
Peanuts and products thereof	no
Eggs and products thereof	no
Tree nuts and products thereof	no
Wheat and products thereof	no
Genetically modified organisms (GMO)	no
Ionising radiation	no

8 Packing

Parameter	Description
Bags	25.0 kg net, four-layer paper bags with polyethylene (LDPE) inner liner
Container loading	Quantity per 20' / 40' container confirmed on each offer

9 Storage and Shelf Life

Shelf life — **18 – 24 months** in the original, unopened packaging.

Storage — Temperature below 25 °C, relative humidity below 75 %, away from direct sunlight and strong odours.

10 Transport and Documents

Dry container. Means of transport protecting the product from damage, moisture and other harmful environmental effects.

Shipping documents — Certificate of Analysis, Health Certificate and Certificate of Origin for each shipment. Other certificates on request, confirmed on each offer.

11 Legislation

The product complies with all applicable Polish and European Union standards and regulations and is produced under the HACCP system.
For information only. Product parameters for each lot are stated on the Certificate of Analysis. The electronic version of this document is valid without signature.

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