

Milk Powder

# Skimmed Milk Powder (Medium Heat)

**Uelzena**  
Ingredients



Dried milk product with a fat content of max. 1.25% and a water content of max. 4%; spray-dried, made from fresh, pasteurized milk (100% cow's milk). Gentle heating ensures the typical fresh taste. Protein and water content can be adjusted (standardized) according to specifications. Our medium heat skimmed milk powder is perfect for the production of chocolate, ice cream and baked goods.



## Use

- › Recombination of milk
- › Chocolate products and confectionery
- › Baked goods and bakery premixes
- › Desserts, sweet dishes, yoghurt
- › Ice cream
- › Custard powder
- › Soups, sauces, ready meals
- › Sports nutrition, dietary food
- › Instant beverages, coffee creamers, topping powder

## Product benefits

- › Gently spray-dried
- › Fine milk flavor, e. g. for chocolate and confectionery products
- › Excellent solubility and processing characteristics
- › Delivers fine pores, tender crumb and softer texture of baked goods
- › Stabilization and prolonged freshness of food
- › Excellent foaming properties in instant beverages
- › Balances the taste and improves the aroma of ready-to-use food
- › Protein source in food
- › Improves the emulsifying properties
- › Pure natural product without additives = Clean Label ingredient
- › Long shelf life, easy to store

## Product information

### Product variations

- › Non-standardized
- › Partly standardized
- › Standardized

### Legal name

Skimmed milk powder

### Ingredients

Skimmed milk powder

### Recombination

100 g skimmed milk powder and  
900 g water yield 1 kg skimmed milk

### Storage

- › Dark, dry (rel. humidity below 70%)
- › Protect from frost (recommended temperature range: 15 °C–25 °C)
- › Store away from odorous materials

### Packaging

- › Paper bag with LDPE liner: 25 kg
- › Big Bag: 1,000 kg
- › Silo truck (bulk): 25,000 kg

### Certificates

- › FSSC 22000
- › ISO 50001
- › Kosher
- › Halal



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