

## 26/24 PL

**Description of the product :** 26/24 PL is a spray dried fat filled dairy powder based on milk, milk constituents and vegetable fat (palm).

### Ingredients

Skimmed milk, un-hydrogenated palm oil, butter fat.

### Chemical data

Parameters	Target Values	Max. value	Method
Fat	26 %	—	FIL 10/1996
Proteins	24 %	—	Dumas <a href="#">Lecc</a>
Carbohydrates	41 %	—	Calculation
Moisture	3%	—	FIL 26
Ashes	6 %	—	2 hrs, 530 °C

### Physical data

Parameters	Indicative values	Method
<a href="#">Colour</a>	Creamy white	Own reference
<a href="#">Taste</a>	Fresh	Own reference
<a href="#">Filtration</a>	Disc A, disc B max	ADPI
<a href="#">Solubility</a>	—	—

### Microbiological data

Types	Average values	Max. values	Method
Total plate count/g	10.000	<50.000	FIL 100B
Yeast and <a href="#">moulds</a> /g	<50	<100	FIL 94B
Staphylococcus/g	Absent	<100	FIL 60A
Salmonella/25g	Absent	Absent	FIL 93 B
<a href="#">Enterobacteriaceae</a> /g	<10	10	ISO 7402



Nutritional data

Types (g/100g) of the product	Indicative values	Method
Energy g/100g (KJ/Kcal)	2063/493	Calculation
Proteins	24.00	Calculation
<a href="#">Glucids total</a>	41.00	Calculation
Mono -saccharides	0.20	Calculation
Di -saccharides	40.60	Calculation
Poly -saccharides	0.20	Calculation
Lipids total.	26.0	Calculation
Saturated fatty acids	14.0	Calculation
Unsaturated fatty acids	12.0	Calculation
Trans fatty acids	0.20	Calculation
Cholesterol	0.001	Calculation
<a href="#">Potasium</a>	0.40	Calculation
Magnesium	0.03	Calculation
Sodium	0.24	Calculation
Calcium	0.31	Calculation

### Important notice

These values are given as piece of information. They aren't a guarantee of quality nor an analysis certificate. This product conforms to the Directive 2007/61/CE and standard Codex 207-1999. As the use of this product may change from one country to another please also refer to local legislation and [laws](#).

<b>Allergens</b> + = present, - = absent, ? = unknown according to the Directive EC 2000/13 and EC 2003/89			
Allergens details	1	2	3
1 = present in the product as ingredient			
2 = present in the factory and used on the same production line before and after a dry cleaning			
3 = present in the same storage hall			
Milk protein	+	+	+
Dairy product and by-product	+	+	+
Eggs and by-products	-	-	-
Soya protein and by-products	-	-	-
Soja lecithin	-	-	-
Cereals containing gluten and by-products			
- Wheat , spelt wheat	-	+	+
- Rye, Barley, Oat, Buckwheat	-	-	-
- Kamut	-	-	-
- Hybridised strains of these cereals	-	-	-
Crustacea, molluscs and by-products	-	-	-
Maize	-	-	-
Rice	-	-	-
Cocoa	-	+	+
Yeast	-	-	-
Pulses	-	-	-
Nuts and by-products	-	-	-
Peanuts and by-products	-	-	-
Sesame and by-products	-	-	-
Mustard and by-products	-	-	-
Cinnamon, Vanillin, Coriander	-	-	-
Umbelliferae (aniseed, dill, caraway, chervil, cumin, lavas, cicely)	-	-	-
Celeri and by-products	-	-	-
Lupin and by-products	-	-	-
Glutamate (E620-E625)	-	-	-
Sulphite (E220-E227)	-	-	-
Benzoic acid and parabens E210 → E219	-	-	-
Sorbates (E200-E203)	-	-	-
BHA(E320) BHT (E321)	-	-	-
Azurobine E122	-	-	-
Aspartam E951	-	-	-
Azo-colours	-	-	-
Tartrazine (E102)	-	-	-
Saccharose	-	-	-
Fructose	-	-	-
Azo dyes (E102, E110, E122, E123, E124, E128, E129, E151, E154, E155)	-	-	-
Sulfur dioxide and sulphites (E220 → E228) at concentrations of less than 10 mg/kg or 10 mg/liter expressed as SO <sub>2</sub>	-	-	-

## Applications

26/24 is used as replacer of full cream milk powder for ice-cream, yoghurt, drinks, bakery, pastry, chocolate, biscuits, ready dishes.

## Packaging , Storage and Metal Detection

<b>Weight</b>	25kg, other packaging – on request
<b>Bags</b>	Multiply paper bags with polythene liners. Food grade.
<b>Pallet</b>	Standard pallet, shrink-wrapped.
<b>Labelling</b>	Standard or on request.
<b>Storage</b>	If stored under clean, cool <20°C, dry conditions (HR <65%), not exposed to direct sunlights or strong odours and avoiding direct contact with walls and floors, the product can be kept : --- 24 months in unopened packaging
<b>Sieving:</b>	step 1: 4 mm step 2 : 3 mm
<b>Metal detection</b>	<b>Metal detection on packed products:</b> Ferrous: ø 3 mm Non ferrous: ø 3.2 mm Stainless: ø 3.2 mm  <b>Magnets on the line:</b> step 1 : 14000 Gauss step 2 : 12000 Gauss

## Contaminants

<b>Pesticide</b>	Materials comply with current European Legislation for maximum permitted levels of pesticides. Materials comply with Regulation 2005/396/EC and 2006/178/EC updated.
<b>Ionisation Radiation</b>	No irradiation treatment is applied to the materials or its components.
<b>Heavy metals Mycotoxin Di-oxin</b>	Materials comply with current European Legislation for maximum permitted levels of heavy metals. Materials comply with Regulation 2006/1881/EC* updated.
<b>GMO</b>	This product complies with Regulation 1829-1830/2003/EC. This product is therefore not subject to any labelling and traceability requirements.

**Origin** BELGIUM

