



Wholesome starts with Hoosier

PRODUCT SPECIFICATION

## Goat Milk Powder

Item #: HHF889

Physical Properties		
Attribute	Method	Specification
Protein	FIL/IDF 20B/1993	27g /100g
Milk Fat	VDLUFA 15.3.9	28g to 32g /100g
Lactose	by calculation	33g /100g
Ash	VDLUFA C 10.2	6.2g (max. 7.0g) /100g
Moisture	VDLUFA 35.6	2.5g (max. 4.0g) /100g
Scorched Particles	ADPI 916	disc A (max. disc B)
pH value	VDLUFA C 8.2	6.3 - 6.9
Titratable Acidity	FIL/IDF 81/1981	max. 7° SH
Antibiotics	EC 2377/90	Not Detected

Microbiological Analysis		
Attribute	Method	Specification
Total Plate Count	ISO 4833	≤ 10,000 CFU/g
Yeast and Molds	§ 35 LMBG	≤ 100 CFU/g
Enterobacteriaceae	ISO 21528	≤ 10 CFU/g
Salmonella	ISO 6579	absent/125g
coag. Pos. Staph.	ISO 6888-3	≤ 10 CFU/g
L. monocytogenes	ISO 11290-1	absent/25g

Organoleptic Properties		
Color		White to cream colored
Flavor		Clean, creamy, no off-flavors

Ingredients		
Full cream goat milk - 100%		

GMO		
No GMO's present, no gmo-labelling required (EC 1829/2003 and 1830/2003)		

Country of Origin		
Netherlands		

Allergen Statement		
Contains: MILK <i>Product is packed in a facility that also processes wheat, peanut, milk and soy products</i>		

Shelf Life		
Best if stored in cool (40°-70°F), dry conditions (<50% humidity). If conditions are met, shelf life can be 12 months or greater.		

Date		
January 1st, 2024		

Prepared By		
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