

SKIMMED LACTOSE-FREE MILK

01 / IDENTITY AND CHARACTERISTICS

Product code	SPLMD1K
Available formats	SPLMD1K · 1 kg · Pouch
Origin	FINLAND
Country of packaging	ITALY

The product

Lactose-free skimmed milk powder produced by spray-drying pasteurized skimmed milk, from which lactose is partially removed by filtration and the remainder hydrolyzed into glucose and galactose. It can be used like regular skimmed milk powder, with higher protein content and a tendency to caramelize.

Ingredients

Skimmed MILK, lactase

Use

Applications and dosage	Suitable for widespread use in the food industry (with natural sweetening effect and high protein): confectionery, desserts, ice cream, baked goods, powdered nutritional supplements, animal feed. To obtain 1 L of liquid milk: 900 g water and 100 g milk powder.
Warnings	Product for human consumption for industrial and professional use. Do not administer to children under 12 months.

Storage and packaging

Shelf life	18 months from production date if stored in a cool, dry place.
Storage conditions	Store in a cool, dry place. After each use reseal the package and keep in a clean, cool environment. Handle only with perfectly clean and dry equipment. Check the state of product preservation before each use.

Packaging materials	Bag: LDPE90; label: PAP22.
Environmental guidance	PLASTIC. Check your local regulations. It is declared that the materials used for packaging are compliant with European Union regulations and suitable for direct food contact. The original declaration of conformity is available upon request.

Declarations

NON-GMO: this product does not contain, is not composed of, and is not obtained from genetically modified organisms, in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003 and subsequent amendments. Not a hazardous product under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with EC Regulation 396/2005 for maximum residue levels (MRL) of pesticides and EU Regulation 915/2023 for the presence of heavy metals, mycotoxins, and process contaminants.

GLUTEN FREE: in accordance with EC Regulation 828/2014 can be labelled "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

LACTOSE FREE: as an ingredient contains no lactose, possible traces <0,1%

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02 / VALUES AND SPECIFICATIONS

Nutritional information per 100 g

Parameter	Value
Energy (kJ)	1533
Energy (kcal)	361
Fat (g)	0.9
of which saturates (g)	0.5
Carbohydrates (g)	41
of which sugars (g)	41
Fibre (g)	0,0
Protein (g)	47
Salt (g)	0.95

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Lactose	$\leq 0,1$	%	3380/3400
Chemical-physical Protein	$\geq 45,5$	%	1070/1011/1099
Chemical-physical Ash	$\leq 8,7$	%	4060/4020/4011/4099
Chemical-physical Moisture (80°C)	5,3	%	5270/5230/5299
Chemical-physical Fat	$\leq 1,5$	%	2070/2010/2099
Chemical-physical pH (10% solution)	6,4-6,8		5310
Chemical-physical Solubility index	$\leq 1,25$	ml	

Category / parameter	Specification	Unit	Method
Chemical-physical Burnt particle index	min. B		
Microbiological Total bacterial count 30 °C	<10000	cfu/g	
Microbiological Total bacterial count 55 °C	<5000	cfu/g	
Microbiological Enterobacteriaceae	<10	cfu/g	
Microbiological Bacillus cereus	<100	cfu/g	
Microbiological Coagulase-positive staphylococci	<10	cfu/g	
Microbiological Yeasts	<50	cfu/g	
Microbiological Moulds	<50	cfu/g	
Microbiological Salmonella	absent/1kg		
Microbiological Count of aerobic spores incubated at 55°C, pre-heated at 100°C for 30 minutes.	<1000	cfu/g	
Microbiological Aerobic mesophilic spores including, pre-heating below 30°C 100°C/30'	<1000	cfu/g	

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03 / ALLERGENS

Allergens and derived products

Three separate pieces of information: presence in the product, presence in the facility, and risk of cross-contamination. “To be checked” does not mean absence.

Category	In the product	In the facility	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	Yes	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Contains MILK

Categories from Annex II of EU Reg. 1169/2011. For cereals and tree nuts, species and any exemptions must be specified in the notes. For sulphites, the assessment refers to the applicable threshold expressed as SO₂.

Additional information

The information reported in this sheet, while accurate and drawn up to the best of our current knowledge, is solely informative and absolves Gioia Group s.r.l. from any responsibility for improper use of the product concerned.