



WholeFarm Australia Pty Ltd

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Café Milk

WholeFarm Australia Pasteurized Milk Powder



Dairy Product

To make pasteurized milk:

DIRECTIONS:

To make 2.25 litres of Café Milk add 1 litre water to a jug and empty the sachet of Café Milk powder on top. Mix this for 30 seconds with a wire whisk or chopsticks. Add a further 1 litre water to complete, cover and store in refrigerator for up to 7 days. Use within 1 day if outside of refrigerator.

Nutritional Information

<i>Café Milk Powder</i> WMP.320.WF		
NUTRITION INFORMATION		
	Average per 100mls milk	Average per 100g powder
Energy	284kJ (68Cal)	2050kJ (490Cal)
Protein	3.4 g	24.8g
Fat, Total	3.5g	25.5g
Saturated	2.4g	16.9g
Carbohydrate	5.6g	40.5g
Sugars	5.6g	40.5g
Calcium	134mg	966mg
Potassium	171mg	1240mg
Sodium	370mg	266mg

TYPICAL MICROBIOLOGICAL ANALYSIS

Ave Plate Count	< 10000	/ g
Coliforms	< 3	/ g
E coli	Negative	/ g
Yeasts & Moulds	< 100	/ g
Salmonella	Negative	/ 375 g

INGREDIENTS DECLARATION:

100% Milk Solids

PACKAGING

Product is packed into 320g foil sachets in cardboard outers, 30 sachets per box = 9.60kg net weight cartons. Sachets are heat sealed with oxygen proof barrier foil and film.

Cafe Milk Powder is packed from Australian Milk Powder in registered Dairy Packing Factory Registration 72