



NUTRIMIX® 500 – Milk Replacer Blend

Code 429

PRODUCT DESCRIPTION

A specially-balanced blend of nonfat dry milk and sweet whey which has been modified by the addition of calcium hydroxide and disodium phosphate. It is a neutral ingredient which contains calcium and sodium caseinates, and colloidal calcium phosphates.

FUNCTIONALITY

Nutrimix® 500 provides an economic replacement for other dairy solids and reduces the need for other stabilizer ingredients, while contributing a highly desirable dairy flavor. The calcium and caseinate provide added moisture-binding capacity, whippability, resistance to heat shock and a smoother texture to the finished product. Colloidal calcium phosphates in Nutrimix 500 act as a seeding center for the development of small, undetectable lactose crystals in ice cream to prevent a sandy texture. Nutrimix 500 increases the levels of bone-building calcium and phosphorus.

TYPICAL APPLICATIONS

Frozen desserts: Nutrimix 500 can provide up to all of the serum solids in any nonstandard of identity products. **Bakery products:** Replace all other milk solids with Nutrimix 500 in cakes and yeast-leavened products. **Icings and fillings:** Use Nutrimix 500 at 12% to 16% by weight of water in icings, fillings and cooked crèmes.

STORAGE CONDITIONS

Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

RE-EVALUATION DATE

Twelve months from date of manufacture.

TECHNICAL DATA

Ingredient Listing: Nonfat Dry Milk, Whey, Calcium Hydroxide, Disodium Phosphate

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	24.1	
Lactose %	62.0	
Fat %	0.9	1.25 (max)
Minerals %	8.6	
Moisture %	4.4	4.50 (max)

Microbiological Standards

Std Plate Count cfu/g	3,000	50,000 (max)
Coliform Count cfu/g	Negative	10 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

Food Energy

K Cal/100g	350
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Mineral Analysis

Calcium mg/100g	1,100
Iron mg/100g	Nil
Magnesium mg/100g	150
Phosphorus mg/100g	860
Potassium mg/100g	1,900
Sodium mg/100g	590

Vitamin Analysis

Vitamin A IU/100g	47
Vitamin C mg/100g	4.5
Thiamine mg/100g	0.4
Riboflavin mg/100g	2.0
Niacin mg/100g	1.1

Physical Characteristics

Appearance	Free from lumps that do not break up under slight pressure
Flavor	Free from any foreign flavors and odors
Extraneous matter	Free from extraneous matter

Allergen Classification

Dairy product – contains milk and whey proteins, and lactose.