



NUTRIMIX®
Code 455

PRODUCT DESCRIPTION

Nonfat dry milk 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® 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 act as a seeding center for the development of small, undetectable lactose crystals in ice cream to prevent a sandy texture. Nutrimix increases the levels of bone-building calcium and phosphorus.

TYPICAL APPLICATIONS

Frozen desserts: Nutrimix can provide up to all of the serum solids in any standard or nonstandard of identity product.

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, Calcium Hydroxide, Disodium Phosphate

Physical Analysis	Typical	Specification
Protein %	35.0	
Milkfat %	1.1	1.25 (max)
Moisture %	3.2	4.0 (max)
Scorched Particles mg/25g	7.5	15.0 (max)
pH (1:10)	8.1	8.0 – 8.3

Microbiological Standards

Std Plate Count cfu/g	3,000	50,000 (max)
Coliform Count cfu/g	< 5	10 (max)
Salmonella	Negative	Negative

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 proteins and lactose.