

# Exceptional dairy flavour & functionality

Burra Foods Specialty Milk Powders are gently spray dried from fresh milk for exceptional dairy flavour and functionality. Suitable for a range of functional specifications and heat treatments.

## Key Product Benefits

Our state-of-the-art spray dryer produces Specialty Milk Powders that are manufactured to the tightest microbiological and functional specifications delivering:

- Protein stability for high temperature applications
- Minimal denaturing of protein for natural dairy flavour
- Highly soluble with low spore counts for extended shelf life products
- Excellent density
- Excellent instant powder properties for retail packing applications

## Product Applications

- Retail Powder Packaging
- UHT & Evaporated Milk
- Industrial Bakery
- Yoghurt / Confectionary Manufacturing
- Infant milk powder manufacture

## The Specialty Milk Powder Range

PRODUCT	FORMAT	SHELF LIFE
Instantised SMP & FCMP – vitamin & mineral fortification	25kg	24 months
High Heat/ Heat Stable	25kg	24 months
Low & Medium Heat	25kg	24 months
Low Spore, UHT grade	25kg	24 months

## Our Quality Assurance

Burra Foods is an approved manufacturer with Certification & Accreditation Administration China (CNCA).

Burra Foods has FSSC 22000 certification.



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