POWDERED MILK

Label	Туре	Packaging	Quantity	Qualities	Shelf life
		3 layer kraft		Protein Min 34	
	Skimmed	PE inner heat		Fat % 0,25 – 1,5	
Aynes	milk powder	seal	25 kg	Moisture Max 5	24 mos
				Malt Chotolate Milk Powder	
	FLAVOURED			Protein 14,3	
	MILK			Fat % 14,5	
Aynes	POWDERS		25 Kg, 350 Gr, 35 Gr	Carbonhydrate 62,2	24 mos
				Strawberry Milk Powder	
	FLAVOURED			Protein 16,8	
	MILK			Fat % 0,1	
Aynes	POWDERS		25 Kg, 350 Gr, 35 Gr	Carbonhydrate 73,8	24 mos
				Banana Milk Powder	
	FLAVOURED			Protein 16,9	
	MILK			Fat % 0,1	
Aynes	POWDERS		25 Kg, 350 Gr, 35 Gr	Carbonhydrate 74	24 mos
				Chotolate Milk Powder	
	FLAVOURED			Protein 14,4	
	MILK			Fat % 0,2	
Aynes	POWDERS		25 Kg, 350 Gr, 35 Gr	Carbohydrate % 76,4	24 mos
					Products should be stored and shipped
		multiwall kraft			in a cool, dry environment with
		bags with		Fat (dry matter) max 1.5%	temperatures below 20-25°C and
	Skimmed	polyethylene		Protein 34 %	relative humidities below 65 %. Stocks
Maybi	Milk Powder	inner liner	25 kg	Moisture max 4 %	should be rotated and utilized 1 year.
		bags with a		Fat % <1.5%	
	Skimmed	polyethylene		Moisture <4%	24 months if stored in closed bags
Makendi	Milk Powder	liner.	25 kg	Proteins (Nx6.38) min. 34%	under cool and dry conditions.
		bags with a	25 kg bags. Available	Moisture <3%	Milk powder 26% fat. 24 months if
	Full cream	polyethylene	in big bags: 500 to	Fat% <26%	stored in closed bags under cool and
Makendi	milk powder	liner.	1000 kg.	Proteins (Nx6.38) Min. 26±2%	dry conditions.
	Whole Milk	paper bag			
Aguray	Powder(Fat)	with	25 kg		

			polyethylene		
			containers		
			paper bag		
			with		
		Skimmed	polyethylene		
Aguray	,	milk powder	containers	25 kg	