



8305 GUMP Base Powder

8305 GUMP Base Powder is a soluble powder made by spray drying fresh pasteurised skim milk and vegetable oil. The product is instantised with soy lecithin.

PHYSICAL ANALYSIS

	Typical	Specification
Protein as is	26.0 %	>25.0 %
Moisture	2.8%	<3.0 %
Fat	25.5 %	>24.0 %
Carbohydrate	40.2 %	
Foreign Matter		Not Detected
Insolubility Index		<0.5 mL
Scorched Parts		A
Titrateable Acidity		<0.15 %

MICROBIAL ANALYSIS

	Typical	Specification
Aerobic Plate Count	<1000	<3000
Bacillus cereus		<100
Coag Pos Staph		Not Detected
Coliforms		Not Detected
E. coli		Not Detected
Inhibitory Substances		<0.005
Salmonella (750 g)		Not Detected
Yeast and Moulds	<10	<10

NUTRITIONAL INFORMATION

	Per 100 g	Per 100kJ
Energy	2069 kJ	100kJ
Protein	26.0 g	1.26 g
Fat	25.5 g	1.23 g
Saturated	17.9 g	0.86 g
Linoleic Acid	3130 mg	151.2 mg
Linolenic Acid	480 mg	23.2 mg
Carbohydrate	40.2 g	1.94 g
Sugars	40.2 g	1.94 g

APPLICATIONS

Suitable applications include nutritional products for young children.

PRODUCT CHARACTERISTICS

Excellent dispersability Source of LCPUFAs
Good flow properties

SUGGESTED LABELLING

Dairy based nutritional powder.

Allergens: contains milk and dairy products, contains soy.

HALAL & KOSHER CERTIFICATION

8305 GUMP Base Powder is manufactured to Halal and Kosher standards and under Halal and Kosher conditions.

REGULATORY INFORMATION

Westland Milk Products certifies this product is manufactured using milk sourced entirely from New Zealand dairy cows and contains no preservatives, antioxidants or food additives. It is also free of rBST, which is not licensed for use in dairy cows by the New Zealand Food Safety Authority. The product contains no genetically modified organisms, plant or animal products.

PACKAGING AND STORAGE

The standard export packs are 25 kg multi-wall kraft bags. Packages are labelled with unit number and manufacturing and expiry dates. The product should be kept in a cool, dry, well ventilated, odour free area with temperatures not exceeding 25 °C and relative humidity below 65 %. Product should not be in direct contact with floors or walls. Product has a shelf life of 18 months when stored under these conditions.

QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control. Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures in an ISO 17025 certified laboratory. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back. Manufacturing premises operate under a Risk Management Programme approved by NZ Food Safety Authority. This programme incorporates an HACCP programme and certification to ISO 22000 and 14001.

 **Westland Milk Products**
Hokitika • New Zealand

IT'S OUR
MILK THAT
MAKES US.

Hokitika Christchurch

Disclaimer: While the information contained herein is given in good faith, we accept no liability for any errors or omissions.

Any opinions, recommendations or suggestions given do not constitute a guarantee or warranty. Specifically, the information shall not be deemed a warranty, representation or guarantee concerning a product's suitability or fitness for a customer's specific purpose. It is the customer's responsibility to determine the suitability for its own use of the products described herein. The customer must make its own independent judgement and assessment and should not rely upon any opinions, interpretations, statements, assurances or representations given. This information is intended to provide general guidance to the customer. For specific guidance or support, contact your Westland Milk Products representative. The information is subject to change without notice. Our maximum liability for claims arising from breach of warranty, negligence or otherwise is limited to the purchase price of the product.