

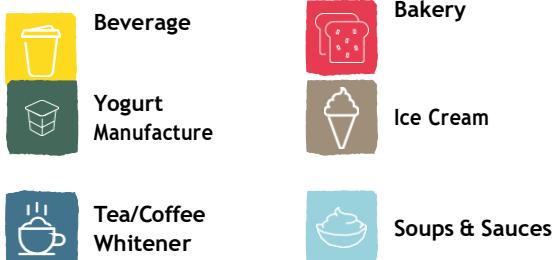
Fat Filled Milk Powder is produced by a spray drying process with fresh, high quality, skim milk and vegetable oil. Sugar and vitamins may be added to meet customer specification.

Product Offerings

- Coffee stable FFMP
- Customer preference on vegetable fat source (RPO/HPO/Coconut)
- Instant / Non - instant FFMP
- Vitamin fortification
- FFMP for yogurt manufacture
- Low protein FFMP

Key Applications

Reconstitution



Key Characteristics

- Nutrient rich affordable dairy
- Stable shelf life
- Functional benefits for specific application i.e. yogurt manufacture
- It is a source of major minerals particularly calcium, phosphorous, magnesium, potassium and trace elements

Typical Physical Properties

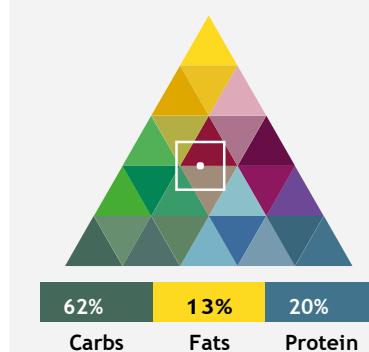
Colour	Natural Cream
Flavour	Clean, fresh, milky
Scorched particles (ADPI)	Typically Disc A

Typical Nutritional Analysis

	Per 100g
Energy	452 Kcal
Fat	13 g
Carbohydrates	62 g
<i>of which lactose</i>	30 g
Protein	20 g

Typical Composition

Calorific Ratio Pyramid



Protein (as standard)	20% min
Lactose	30 %
Moisture	4.0 %
Fat	13 %
Ash	8.5

* Please note all stated values are typical, always clarify minimum/maximum levels with an Sanviha Specification.



World wide networking strengths with domain experts



Delivers creative customer solutions



Indian largest dairy product exporter



Milk from grass-fed cows



FAT FILLED MILK POWDER (FFMP)

Typical Microbial Values

TPC (cfu/g)	1500 max
Coliforms (/0.1g)	Negative
E.Coli	Negative
S.aureus	Negative
Salmonella (/25g)	Negative

Typical Shelf Life

9 months from date of production under recommended storage conditions.

Packaging

Net weight 25 kg



Multi-wall paper which incorporates a moisture barrier. All packaging in direct contact with product is food grade and all coding on labels is clear and traceable.

Storage

Product must be stored in a cool dry place <25°C @ max 65% relative humidity. Product should not be exposed to strong odours or sunlight.

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Technically Associated with:

- **National Dairy Research Institute (NDRI), Karnal, Haryana**
- **Tamil Nadu Veterinary and Animal Sciences University (TANUVAS)
College of food and dairy technology, Koduvalli, Alathambi, Chennai - 600052**

Compliance

Product Declaration



HACCP - ISO 22000:2018

Food Safety Standards



Quality Assurance

Sanviha is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Sanviha products meet all applicable FSSAI legislation and our supplying manufacturing sites are accredited to the highest standards.

A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.

Sustainability

Our Way Matters, our sustainability framework, contains three pillars; Our Way of Farming, Our Way of Operating and Our Way of Supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Sanviha is a founding member of Origin Green, the sustainability programme of the Indian food and drink industry. Indian dairy farmers adhere to the Sustainable Dairy Assurance Scheme whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.

Origin of India

Suggested Labelling

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Sanviha advises customers to check local regulations to determine specific labelling for this ingredient.

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