



Product Fact Sheet

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# swissmooh

## Whole Milk Powder, 400 g

We collect our fresh and natural Swiss milk on a two-day cycle and supply it to one of the most famous dairies in Switzerland. After standardisation and homogenisation, the milk is gently pasteurized, followed by a spray drying process before being packed under controlled atmosphere. For transportation and storages of this product, refrigeration is not necessary, but we recommend cool (< 20°C) and dry conditions.

Add 30 grams of milk powder to 180 ml potable water and stir heavily for 30 seconds to obtain a 200 ml glass of whole milk. You may dissolve it in hot or cold water.

Please note that vigorous stirring is needed to fully dissolve the powder. We sell a special shaker to help you get the best results. Please store the resulting milk in the refrigerator and consume within one day.

swissmooh's mission is to launch fascinating specialties, which are produced entirely by swissmooh-associated, leading and high performing partners in Switzerland.

Longstanding expertise and the full commitment of highly skilled and passionate partners contribute to outstanding and trustworthy quality.

Made with 100 % swissmooh premium milk from happy cows only.





## Properties

Product name	Whole milk powder
Fat content	26 %
Origin	Switzerland
Ingredients	100 % whole milk powder
Appearance	cream coloured
Taste	milky, pure

## Nutritional values (per 100 g powder)

Energy	497 kcal, 2080 kJ
Fat	26 g
Protein	25 g
Carbohydrate	41 g
Sodium	300 mg
Calcium	1047 mg

## Packaging / Logistic

Shelf life	540 d
Storage temperature	Keep cool (<20 °C) and dry
Sales unit	400 g milk powder per bag.
Palletisation	10 bags (160 x 280 mm) in 1 carton (395 x 295 x 190 mm), 8 carton per layer, 7 layer per pallet. Results in 560 sales units per pallet.
Net weight per pallet	224 kg
Customs Tariff Number	0402.2119