

GOAT FULL CREAM COLOSTRUM POWDER

Product Description Goat Full Cream Colostrum Powder, with minimal

22% immunoglobulin

Origin EU

INGREDIENTS Goat colostrum

ORGANOLEPTIC PROPERTIES

Color White to yellowish powder

Appearance Homogeneous dry and uniform powder, with some flakes, can

be glued to larger units, easy to mill

Flavor Milky, with a slight goat aroma

PHYSICAL & CHEMICAL PROPERTIES

Value

 Protein
 34 - 48, Typical 43 (N x 6,38)
 g / 100g

 Fat
 26 - 37, Typical 28
 g / 100g

 Lactose
 10 - 18, Typical 14
 g / 100g

 Dry matter
 96 - 99, Typical 96
 g / 100g

 IgG
 22 - 35, Typical 22
 g / 100g

pH value 6.3 - 7.2, Typical 6.4

Antibiotic residu Negative, tested by plate method (E. Coli), plate method (Goebacillus

stearotermophillus), four plate method, ECLIPSE

MICROBIOLOGICAL

	n, c, m, M	
Total plate count 30°C	5, 2, 50 000, 200 000	cfu / g
Enterobacteriaceae	5, 5, -, 1000	cfu / g
Coliforms	5, 1, 10, 100	cfu / g
Coag. pos. Staphylococci	5, 2, 10, 100	cfu / g
Salmonella spp.	Absent / 125 g	
L. monocytogenes	Absent / 125 g	

NUTRITIONAL INFORMATION (per 100g)

Typical values in goat full cream colostrum powder, for informational purposes.

MACRONUTRIENTS

	Typical	
Energy	508	kcal
Protein	46	g
Total Fat	28	g
Saturated fat	14	g
Carbohydrates	18	g
Fibers	0	g
Sugars	14	g

ALLERGENS

Cereals including gluten	absent	Sesame seeds	absent
Crustaceans	absent	Sulphur dioxide and sulphites	absent
Egg	absent	Nuts	absent
Fish	absent	Lupines	absent
Peanuts	absent	Molluscs	absent
Soy	absent	Mustard	absent
Milk	present	Celery	absent
Lactose	present		

SUITABLE IN CATEGORY

Vegan (no ingredients from animal origin)	No
Kosher Certificate	No
Halal Certificate	No
Organic Certificate	No
Gluten-free	Yes

GMO

No GMO's present, no gmo-labelling required (EC 1829/2003 and 1830/2003).

PACKAGING

Carton case containing 2 bags of 5 kg each.

STORAGE CONDITIONS

Product should be stored at cool (around $15-25\,^{\circ}$ C) and dry conditions (60% relative humidity). Do not expose to direct sunlight or strong odors. Avoid direct contact with walls and floors.

SHELF LIFE

12 months from date of production when sealed and stored under the indicated conditions.

RANGE OF APPLICATION

The buyer of the product is responsible to check all local requirements for the intended use of the product and the requirements for the intended country of destination.