



GOAT FULL CREAM COLOSTRUM POWDER

Product Description	Goat Full Cream Colostrum Powder, with minimal 22% immunoglobulin
Origin	EU

INGREDIENTS	Goat colostrum
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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

	<i>Value</i>	
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 (Geobacillus stearotermophilus), four plate method, ECLIPSE	

MICROBIOLOGICAL

	<i>n, c, m, M</i>	
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, 5, -, 30	cfu / g
Salmonella spp.	Absent / 125 g	
<i>L. monocytogenes</i>	Absent / 125 g	

NUTRITIONAL INFORMATION (per 100g)

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

MACRONUTRIENTS

	<i>Typical</i>	
Energy	508	kcal
Protein	46	g
Total Fat	28	g
Saturated fat	14	g
Carbohydrates	18	g
Sugars	14	g

ALLERGENS

Cereals including gluten	<i>absent</i>	Sesame seeds	<i>absent</i>
Crustaceans	<i>absent</i>	Sulphur dioxide and sulphites	<i>absent</i>
Egg	<i>absent</i>	Nuts	<i>absent</i>
Fish	<i>absent</i>	Lupines	<i>absent</i>
Peanuts	<i>absent</i>	Molluscs	<i>absent</i>
Soy	<i>absent</i>	Mustard	<i>absent</i>
Milk	present	Celery	<i>absent</i>
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 °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.