



SKIMMED GOAT COLOSTRUM POWDER

Product Description	Skimmed Goat Colostrum Powder, with minimal 8% 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	45 - 50, Typical 46 (N x 6,38)	g / 100g
Fat	0.2 - 1.5, Typical 0.5	g / 100g
Lactose	37 - 48, Typical 41	g / 100g
Dry matter	96 - 99, Typical 97	g / 100g
IgG	7 - 12, Typical 8	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, 5 000, 10 000	cfu / g
Coliforms	5, 1, 10, 100	cfu / g
Coag. pos. Staphylococci	<10	cfu / g
Yeasts and Moulds	<20	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	377	kcal
Protein	46	g
Total Fat	0.5	g
Saturated fat	0.0	g
Carbohydrates	47	g
Sugars	41	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.