

Full Cream Milk Powder

Regular & Instant



Full Cream Milk Powder is obtained by removing water from pasteurized, homogenized whole milk. It may also be obtained by blending fluid, condensed or skimmed milk powder with liquid or dry cream or with fluid, condensed or dry milk. By removing moisture to the greatest extent possible, microbial growth is prevented.

Typical Applications

FCMP can be used in bakery, confectionery, prepared mixes, sauces, soups as:

- An economical source of dairy solids, including milk fat
- A convenient form of nutritious milk that doesn't require refrigeration.
- An easily transported and stored dairy ingredient

Typical Shelf Life 12 months

Typical Composition

Protein	24.0 – 27%
Lactose	36.0% - 39%
Fat	26% - 40%
Ash	5.5% - 6.5%
Moisture	< 4.5%

Physical Properties

Color	White to light cream color
Body & Texture	Clean, pleasing dairy flavor