

Farzanegan commercial group

6 Benefits of Skimmed Milk

A large glass of milk with a child's head and arms emerging from it, surrounded by a splash of milk, set against a blue background with a white milk splash silhouette at the top.

- ◆ Low in cholesterol
- ◆ Low-fat
- ◆ Rich in minerals
- ◆ Good taste
- ◆ High in protein
- ◆ Versatile ingredient

A close-up of milk being poured into a glass, creating a splash, set against a blue background.

 www.farzanegan.co

 [farzanegan_commercial_group](https://www.instagram.com/farzanegan_commercial_group)



skim milk :Skim milk is made when all the milk fat is removed from whole milk and then, water is removed to obtain dry powder. By this process, the product can be stored for up to 3 years because microorganisms are not able to grow and multiply in a dry environment. It is composed of milk proteins, lactose, and minerals which is relatively similar to the fresh milk. Skim milk powder is the most common type of milk powder available worldwide.

humidity	4.3-4.8
protein	34-35
acidity	13-14
fat	0-0.6
amount of scorched particles	disk A

PACKAGING

three-ply bags with Polyethylene lining , net weight 25 kg .

“Big bag” type of packaging,the weight according to the client's requirment.

SHLF LIFE

Product can be kept in the unopened packaging for 24 month in tempreture 20°C and humidity not exceeding 75%.

