

## TECHNICAL INFORMATION

### General

Appearance	White free flowing powder
Taste	Neutral
Solubility	Soluble in milk & water
Calcium content	6 – 8%

### Microbiology

Standard Plate count	Max 1000cfu/g
Moulds	Max 100cfu/g
E.coli	Absent in 10g
Salmonella	Absent in 10g

### Physical Properties

Particle size	More than 90% thru US #30
Loss on drying	4%

## APPLICATIONS

- ▶ Fortification of milk
- ▶ Yogurt

## BENEFITS

- ▶ Provides 30% of RDA of Calcium
- ▶ Excellent solubility & dispersability
- ▶ Excellent bioavailability
- ▶ Stable in dairy products