



BST Pvt Ltd is an a trader for agro products and food products in domestic market and in international market. We equipped to trade a wide range of dairy products like..PURE GHEE BUTTER, SKIMMED MILK POWDER,WHOLE MILK POWDER/FULL CREAM MILK POWDER,DAIRY WHITENER.DAIRY MIX,SWEETENED CONDENSED MILK,FLAVOURED MILK.

All the products are accredited with **ISI & Agmark Certifications.**

1: Skimmed Milk Powder

Sl.No.	Parameters	Grade
		Standard
1	Colour	Cremish
2	Taste	Pleasant
3	Flavour	Clean
4	Moisture (%)	Max.4.0
5	Total Solids (%)	Min. 96.0
6	Milk fat (%)	Max 1.5
7	Titrateable acidity (% LA)	1.5
8	Total Ash (%) ODB	Max. 8.2
9	Insolubility Index (ml)	Max. 1.5
10	Scorched Particles (ADPI DISC)	DISC -B
11	Sodium (10% solution) ppm	Max 650
12	Protein%	Min 34%
13	Standard Plate Count/g	Max 50000
14	Coliform/0.1g	Absent
15	Yeast and Mould/g	Max 50

Head Office: H.No:7-65, Flat No: 201A, First Floor, Haripriya Complex, Habsiguda 'X' Roads, Habsiguda, Hyderabad. Andhra Pradesh-INDIA.500007.

Phone: 040-40149796, 65515155. Fax: 040-271515662.www.bhaveshsecure.com.



16	E.coli/g	Absent		
17	Salomella/25g	Absent		
20	Staphyloccoccus arues/g	Absent		
21	Shelf life	One year from the date of manufacturing		
22	Ingredients & packaging material	Skimmed Milk Primary packing LDPE Liner Secondary packing multi layer Kraft paper bags with inner lining of HDPE woven sack		
23	Labeling instruction	As per requirement of national/international regulatory authorities/customers		
24	Storage	At ambient temperature		
25	Transportation	At ambient temperature		
26	Where it will be sold	To food processing industries & direct customers		
27	Intended Use	As an ingredient in food processing industries		



2: Whole Milk Powder/Full Cream Milk Powder

Sl.No.	Parameters	Values
1	Colour	White to Creamy White
2	Taste	Authentic, Sweet
3	Flavour	Pleasant
4	Moisture (%)	Max. 4.0
5	Total Solids (%)	Min. 96.0
6	Titratable Acidity (% Lactic Acid)	Max. 1.2
7	pH	6.60-6.80
8	Milk fat (% by mass)	Min 26.0
9	Insolubility Index (ml)	Max 1.5
10	Scorched Particles (ADPI Disc)	Max. B
11	Protein (%) odb	Min. 24.0
12	Lactose (%)	Min. 36.0
13	Ash (%)	Max. 7.2
14	Standard Plate Count/g	Max. 50000
15	Coliforms/0.1g	Absent
16	Yeast and mould/g	Max. 50
17	E.coli/g	Absent
18	Salomella/25g	Absent
19	Shigella/25g	Absent
20	Staphyloccocus arues/g	Absent
21	Shelf life	12 Month from the date of manufacturing

22	Ingredients & packaging material	Milk Powder Primary packing LDPE Liner Secondary packing multi layer Kraft paper bags.
23	Labeling instruction	As per requirement of

Head Office: H.No:7-65, Flat No: 201A, First Floor, Haripriya Complex, Habsiguda 'X' Roads, Habsiguda, Hyderabad. Andhra Pradesh-INDIA.500007.

Phone: 040-40149796, 65515155. Fax: 040-271515662.www.bhaveshsecure.com.



		national/international regulatory authorities/customers
24	Storage	At ambient temperature
25	Transportation	At ambient temperature
26	Where it will be sold	To food processing industries & direct customers
27	Intended Use	As an ingredient in food processing industries

