



Alinda
MASTERING INNOVATION

Fat Filled Milk Powder

Best Milky alternative to Full Cream Milk Powder

Fat Filled Milk Powder (FFMP) is an affordable ingredient that contains dairy goodness and delivers excellent performance in a wide range of applications, as an alternative source of dairy nutrition.

In fat filled milk powders, proteins come indeed from non-fat milk solids, whereas fat is of vegetable origin.

Product's advantages:

- ✓ Cost efficient alternative to traditional full cream milk powder
 - ✓ Creamy taste and milky flavor
 - ✓ Not greasy in touch
 - ✓ Good source of energy, minerals and protein
 - ✓ Very good solubility in warm and cold water
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Fat Filled Milk Powder

DESCRIPTION: FFMP product range is ideal for a wide range of applications, such as dairy and bakery products, confectionery and desserts. It can also be used for yoghurts and cheeses or whenever a fermentation is required.

FFMP Product portfolio	Reconstituted drinking milk	Ayran/ Laban	Yoghurt/ Zabadi	Ice cream	Bakery
26/5	✓				✓
28/5	✓	✓			✓
28/8	✓	✓			✓
28/10				✓	✓
28/14			✓	✓	
28/24			✓	✓	
Yoghurt Prep 288			✓		

PACKAGING OPTIONS: 10Kg, 20Kg, 25Kg | **Retail:** 0,4Kg, 0,8Kg, 1Kg, 2Kg



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