IBARAKI EXPORTS
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- Product information -

Fermentation Powder FD-R







Yogurt-flavored powdered product. Fermented milk powder is made by freeze-drying fermented milk that was fermented using lactic acid bacteria. Sugars are then added to the freeze-dried fermented milk powder.

Product name	Fermentation Powder FD-R
Company name	TSUKUBA DAIRY PRODUCTS CO.,LTD
Delivery available	Year round
Shelf life	365 days
Storage instructions	Keep at room temperature
Ingredients	Dextrin / Japan , Lactose / U.S.A., Germany, , Powdered Skimmed Milk / Japan , Fermented Milk Powder / Japan , Citric Acid / China , DL-Malic Acid / Japan , L-Tartaric Acid / Japan , Disodium Succinate / Japan , Fragrance / Japan
Net weight	20kg
Dimension	Length89.8cm Width49.4cm Heightcm
Quantity per case	1
Minimum order	10 cases (combined orders also accepted)
Certification / accreditation (for product, factory, etc.)	ISO22000,FSSC22000
Preferred export destination countries or regions	Singapore, Vietnam, Hong Kong, United States, Taiwan, Middle East, India
How to use	In Hong Kong, it is used as an ingredient in yogurt-flavored ice cream. Ideal for yogurt-flavored and other fresh-flavored breads, desserts, chocolates, candies, and frozen desserts.