# **Product Specification Skim Milk Powder Low Heat - Upgraded**



#### **Product Description**

Spray dried Skim Milk Powder Low Heat is the powder resulting from the removal of fat and water from fresh milk from cows. The product shall be made from fresh, sweet milk to which no preservative, alkali, neutralizing agent or other chemical has been added and which has been pasteurized. Milk proteins, milk permeate or lactose may be added to standardize protein concentration.

# **Ingredient and Allergen Statement**

Contains milk

# **Regulatory and Compliance**

Codex Standard 207-1999. Product is in strict compliance with Halal.

# **Microbiological Standards**

	Units	Maximum	Method
Aerobic Plate Count	cfu/g	<10,000	SMEDP 6.020
Coliform (MPN)	cfu/g	<0.3	SMEDP 7.030
Enterobacteriaceae	cfu/g	Not Detected	Qualitative/ISO 21528-1:2004
Yeast and Mold	cfu/g	<50	SMEDP 8.112
Salmonella	750/g	Not Detected	FDA-BAM
Coagulase Positive Staphylococcus	cfu/g	Not Detected	NZTM 47.2

### **Chemical and Physical Standards**

	Units	Min	Max	Method
Protein - SNF Basis	%	34		Kjeldahl/NIR
Moisture	%		4.0	IDF/NIR
Fat	%		1.25	IDF/NIR
Titratable Acidity	%		0.15	ADPI
WPNI	mg	6.0		SMEDP
Scorched Particles (Enhanced)	mg		7.5 (A)	ADPI/CM-LIC
Solubility Index	ml		1.2	ADPI
Nitrates	mg/kg		50	14673-3 ISO 189-3 IDF
Nitrites	mg/kg		2	14673-3 ISO 189-3 IDF

#### **Sensory Standards**

Flavor Clean, bland, sweet
Odor Fresh, no off odors
Color White to light cream
Appearance Powder, free of lumps

#### **Antibiotics**

All raw milk used in the manufacture of products has been screened and tested "Not Found" for drug residues according to the FDA Pasteurized Milk Ordinance (PMO) – Appendix "N" (latest revision)

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#### **Quality Assurance**

Products are manufactured under strict quality assurance procedures which are enforced at all times. Manufacturing plants are subject to rules and regulations of the United States Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) and the California Department of Food and Agriculture (CDFA). Precautions are taken at all steps during manufacture, storage, and distribution to ensure product quality and food safety.

#### **Labeling and Traceability**

All labels contain sufficient detail to provide full product traceability which includes: Single letter dryer identification code, 3 digit julian date (Lot Number), 2 digit year, 2 digit sublot number, 3 digit bag number, heat treatment/product, product silo number, plant identification number, production month (3 letter abbreviation), and packaging time (24 hour clock).

### Storage and Handling

Product is packaged in poly lined multiwall 25kg (net weight) kraft paper bags without the use of staples or metal fasteners. Skim Milk Powder is Hygroscopic and can absorb odors, therefore adequate protection is necessary. It is recommended that product is stored at 80°F or less, with relative humidity of 65% or less, and in an odor free environment. Stocks should be used in rotation preferably within 24 months of manufacture or as dictated by the expiration date labeled on the product.