

**WHOLEMILK POWDER - Regular**

PB.561

GDT Specification  
Fonterra New Zealand

VERSION: 01.0320

**UNRESTRICTED****DESCRIPTION**

Regular Wholemilk Powder is a soluble powder made by spray drying fresh pasteurised wholemilk.

**FEATURES**

- Good solubility
- Full fat content
- Rich creamy flavour

**SUGGESTED USES**

- Is an ideal milk source for any situation where regular liquid milk supply or refrigeration is not available
- Wide range of applications including reconstituted milk, ice cream mixes, bakery products and snack foods

**ALTERNATIVE SPECIFICATIONS**

The NZMP portfolio includes targeted specifications for many applications e.g. UHT milk, paediatric, evaporated milk, cultured foods and repack. Please contact your NZMP Account Manager for recommendations

**CERTIFICATION**

- Halal

**ORIGIN**

- Product of New Zealand

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

**NUTRITIONAL INFORMATION****TYPICAL**

(per 100g of product)

Energy (kJ)	2075
Protein (N x 6.38) (g)	24.5
Moisture (g)	3.1
Fat (g)	26.3
Carbohydrate (g)	40.3
Ash (g)	5.8

**INGREDIENTS (ALLERGENS IN BOLD)****Cows' milk**

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

This dairy ingredient contains the milk of New Zealand cows that graze outdoors on the grass of open pastures, as nature intended.

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**PACKAGING**

Multi-wall bag with a paper outer and an inner plastic liner.  
No staples or metal fasteners are used.

- Net Weight: 25 kg
- Gross Weight: 25.35 kg
- Typical Bag Dimension: 90 x 53 x 14 cm

**STORAGE AND HANDLING**

Wholemilk Powder is hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at below 25°C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 24 months of manufacture.



Handle  
with  
care



Store in a  
cool, dry  
place



Keep  
away from  
odours

**TRUSTED QUALITY****COMPLIANCE:**

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in multi-wall bags with three layers of protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

**NUTRITIONAL ANALYSIS****TYPICAL**

(per 100g of product)

Energy	2075 kJ
<i>Calories</i>	500 kcal
Fat	26.3 g
<i>Energy from fat</i>	970 kJ
<i>Calories from fat</i>	235 kcal
<i>Saturated fatty acids</i>	17.4 g
<i>Monounsaturated fatty acids</i>	5.3 g
<i>Polyunsaturated fatty acids</i>	0.3 g
<i>Trans fatty acids</i>	1.2 g
<i>Cholesterol</i>	92 mg
Total Carbohydrate	40.3 g
<i>Lactose</i>	40.3 g
Dietary Fibre	0 g
Calcium	830 mg
Sodium	260 mg

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CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	24.0	27.6	ISO 8968-1
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Moisture	% m/m		3.5	ISO 5537
Fat	% m/m	26.0	28.0	ISO 1736
Titratable Acidity	% m/v		0.15	SMEDP 15.020

MICROBIOLOGICAL	UNITS	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g		10,000	ISO 4833-1
Coliforms	/g		Not Detected	ISO 11866-1
Escherichia coli	/g		Not Detected	ISO 11866-1
Yeast and Mould	cfu/g		50	ISO 6611
Coagulase Positive Staphylococci	/g		Not Detected	ISO 6888-3
Listeria	/125g		Not Detected	AOAC 051603 /ISO11290
Salmonella	/750g		Not Detected	AOAC 061504 / ISO 6579

PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		Fonterra
Foreign matter	/32.5g	Pass		Fonterra
Scorched particles	/32.5g		B	SMEDP 15.172
Insolubility Index	ml		1.0	ISO 8156

SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavour	Typical/Atypical	Typical		Sensory Analysis

CONTAMINANTS	UNITS	MIN	MAX	REFERENCE METHOD
Inhibitory Substances			Not Detected	DELVO SP-NT

**OTHER**

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GDT Specification - Fonterra New Zealand

DATE: 14 November 2023

**UNRESTRICTED****Fonterra will only Ship Regular Wholemilk Powder GDT Specification – Fonterra New Zealand to the Countries that are specifically listed below:**

If you want this product shipped to a country that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a country that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

\*\* Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

**Destination Country**

Australia	Iraq	Philippines
Bahrain	<b>Jamaica</b>	Saudi Arabia
Bangladesh	<b>Jordan</b>	Senegal
<b>Barbados</b>	<b>Kuwait</b>	Singapore
<b>Cambodia</b>	<b>Libya</b>	Solomon Islands
<b>Cameroon</b>	Malaysia	South Africa
China	Mauritius	Sri Lanka
Cote D'ivoire	Mexico	St Vincent
**El Salvador	Morocco	Syria
Egypt	Mongolia	Taiwan R.O.C.
Ethiopia	Myanmar	**Thailand
European Union	New Caledonia	Tonga
Fiji	New Zealand	United Arab Emirates
Georgia	**Nicaragua	Vanuatu
Ghana	Nigeria	Vietnam
Grenada	Oman	Western Samoa
**Guatemala	Pakistan	
Guyana	**Panama	
Hong Kong	Papua New Guinea	
Indonesia	**Peru	

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 561