



# PRODUCT SPECIFICATION

## Grade A Instant Whole Milk Powder (IWMP)

Valley Milk, LLC Grade A Whole Milk Powder is made through the spray ball method of drying fresh, pasteurized cow's milk. All milk that is processed in our facility is collected from our dedicated multigenerational, family owned dairy farms. All of the milk originates from the United States in California's San Joaquin Valley and gas-flushed IWMP has a shelf life of 18 months from the production date.

**Ingredients:** Milk, sunflower lecithin

## PHYSICAL

	MINIMUM	MAXIMUM	UNITS	Method
<b>Protein</b>	23.3		%m/m	AOAC 991.20
<b>Milk Protein in Milk Solids Non-Fat</b>	34.0	-	%m/m	AOAC
<b>Moisture</b>	-	3.5	%m/m	AOAC 927.05
<b>Fat</b>	26.0	28.0	%m/m	AOAC 989.05
				ADPI/Std. M. 17 <sup>th</sup> ed.
<b>Titrateable acidity</b>	-	0.18	%m/v	ADPI/Std. M. 17 <sup>th</sup> ed.
<b>Ash</b>	-	8.6	%m/v	AOAC 945.46
				ADPI/Std. M. 17 <sup>th</sup> ed.
<b>pH</b>	6.4	7.2	mol/L	ADPI/Std. M. 17 <sup>th</sup> ed.
				ADPI/Std. M. 17 <sup>th</sup> ed.
<b>Solubility Index</b>	-	1.0	mL	ADPI/Std. M. 17 <sup>th</sup> ed.
<b>Foreign matter</b>	-	Not Detected	/25g	
<b>Scorched particles</b>	-	7.5	mg/25g	ADPI BUL. 916

**COUNTRY OF ORIGIN:** United States of America (USA)

**FDA PLANT #:** 06-00490

**PLANT ADDRESS:**

400 N. Washington Rd., Turlock, CA 95380 USA

**APPROVED BY:** Joe Mouiles (Quality Assurance Manager)

*[Signature]* 2/12/2024  
**SENSORY**

**Flavor** Free from objectionable flavors

**Appearance** No notable defect in color or particle

**Color** White to light cream

## MICROBIOLOGICAL

	MINIMUM	MAXIMUM	UNITS	Method
<b>Aerobic Plate Count</b>	-	<10,000	cfu/g	AOAC 990.12
<b>Yeast &amp; Mold</b>	-	<50	cfu/g	BAM Ch 18
<b>Coliforms</b>	-	<10	cfu/g	AOAC 990.14
<b>Escherichia coli</b>	-	<3	MPN/g	BAM Ch 4
<b>Coagulase-Positive Staphylococci</b>	-	<10	cfu/g	AOAC 2003.08
<b>Salmonella</b>	-	Absent	/25g	AOAC-RI 121501
<b>Listeria</b>	-	Negative	/25g	AOAC-RI 061702
<b>Bacillus Cereus</b>	-	<100	cfu/g	AOAC 990.12
<b>Enterobacteriaceae</b>	-	<10	cfu/g	BAM Ch 18

## PACKAGING



Product may be packaged in either heat sealed poly-lined multiwall kraft paper bags or packaged into poly lined totes without the use of staples or metal fasters.

## STORAGE AND HANDLING



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 18 months of manufacture or as dictated by the expiration date labeled on the product.

