



Skim Milk Powder (SMP) Medium Heat

Review Date: 11/18/2024

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Rev. 3

CONFIDENTIAL

PRODUCT SPECIFICATION

Skim Milk Powder (SMP) Medium Heat

Valley Milk, LLC Skim Milk Powder Medium Heat is made through the spray ball method of drying fresh skimmed, pasteurized cow’s milk. All milk that is processed in our facility is collected from our dedicated multigenerational, family-owned dairy farms. All the milk originates from the United States in California’s San Joaquin Valley and SMP Medium Heat has a shelf life of two years from the production date.

INGREDIENTS : GRADE A PASTEURIZED MILK, LACTOSE

PHYSICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
Protein	32.40		%m/m	AOAC 991.20
Protein in milk				AOAC 991.20
Solids Non-Fat	34.0	-	%m/m	AOAC 991.20
Moisture	-	4.0	%m/m	AOAC 927.05
Fat	-	1.25	%m/m	AOAC 989.05
Titrateable acidity	-	0.15	%m/v	ADPI/Std. M. 17 th ed.
WPNI	1.51	5.99	mg/g	ADPI/Std. M. 17 th ed.
Lactose	-	58.3	%m/v	AOAC 984.22
Solubility Index	-	1.00	mL	ADPI/Std. M. 17 th ed.
Foreign matter	-	Not Detected	/25g	
Scorched particles	-	7.5	mg/25g	ADPI BUL. 916

CHEMICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
Antibiotics	-	Negative	Charm S/L	Charm SL3
Aflatoxin M1	-	<0.50	µg/kg	LC-FLD

SENSORY

Flavor	Free from objectionable flavors
Appearance	No notable defect in color or particle
Color	White to light cream

MICROBIOLOGICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
Aerobic Plate Count	-	≤10,000	cfu/g	AOAC 990.12
Yeast & Mold	-	<50	cfu/g	BAM Ch 18
Coliforms	-	<10	cfu/g	AOAC 991.14
Escherichia coli	-	<3	MPN/g	BAM Ch 4
Coagulase-Positive Staphylococci	-	<10	cfu/g	AOAC 2003.08
Salmonella	-	Absent	/375g	AOAC-RI 121501
Listeria	-	Negative	/25g	AOAC-RI 061702



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

