



PRODUCT SPECIFICATION

Grade A Whole Milk Powder (WMP)

Valley Milk, LLC. Grade A Whole Milk Powder is made through the spray 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 the milk originates from the United States in California's San Joaquin Valley. WMP 25kg bags nitrogen flush have a shelf life of 18 months from the production date. Totes are non-gas flush, thus, shelf life of 6 months.

PHYSICAL

	MINIMUM	MAXIMUM	UNITS	
Protein	23.3		%m/m	AOAC 991.20
Milk Protein in Milk Solids Non-Fat	34.0	-	%m/m	AOAC 991.20
Moisture	-	3.5	%m/m	AOAC 927.05
Fat	28.0	40.0	%m/m	AOAC 989.05
Titrateable acidity	-	0.18	%m/v	ADPI/Std. M. 17 th ed.
Solubility Index	-	1.0	mL	ADPI/Std. M. 17 th ed.
Foreign matter	-	Not Detected	/25g	
Scorched particles	-	7.5	mg/32.5g	ADPI BUL. 916
Bulk Density	0.44	0.52	g/ml	

INGREDIENTS: GRADE A PASTEURIZED MILK

SENSORY

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

MICROBIOLOGICAL

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

