

**SKIMMILK POWDER - Regular, Low Heat**

PB.1757

GDT Specification  
Fonterra New Zealand

VERSION: 01.0320

**UNRESTRICTED****DESCRIPTION**

Skimmilk Powder is a soluble powder made by spray drying fresh pasteurised skimmilk

**FEATURES**

- Good solubility
- Good dispersability
- Low fat content
- Clean flavour

**SUGGESTED USES**

- Has a wide range of applications including reconstituted milk, sweetened condensed milk, ice cream mixes and confectionery products

**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)            | 1520 |
| Protein (N x 6.38) (g) | 32.9 |
| Moisture (g)           | 3.8  |
| Fat (g)                | 0.9  |
| Carbohydrate (g)       | 54.5 |
| Ash (g)                | 7.9  |

**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: 84 x 53 x 14 cm

**STORAGE AND HANDLING**

Skimmilk 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                             | 1520 kJ  |
| <i>Calories</i>                    | 365 kcal |
| Fat                                | 0.9 g    |
| <i>Energy from fat</i>             | 30 kJ    |
| <i>Calories from fat</i>           | 8 kcal   |
| <i>Saturated fatty acids</i>       | 0.6 g    |
| <i>Monounsaturated fatty acids</i> | 0.18 g   |
| <i>Polyunsaturated fatty acids</i> | 0.01 g   |
| <i>Trans fatty acids</i>           | 0.04 g   |
| <i>Cholesterol</i>                 | 20 mg    |
| Total Carbohydrate                 | 54.5 g   |
| <i>Lactose</i>                     | 54.5 g   |
| Dietary Fibre                      | 0 g      |
| Calcium                            | 1200 mg  |
| Sodium                             | 350 mg   |

| CHEMICAL                            | UNITS            | MIN     | MAX          | REFERENCE METHOD       |
|-------------------------------------|------------------|---------|--------------|------------------------|
| Protein (N x 6.38) as is            | % m/m            | 32.4    | 36.7         | ISO 8968-1             |
| Milk Protein in Milk Solids non fat | % m/m            | 34      |              | Calculation            |
| Moisture                            | % m/m            |         | 4.0          | ISO 5537               |
| Fat                                 | % m/m            |         | 1.25         | ISO 1736               |
| Titratable Acidity                  | % m/v            |         | 0.15         | SMEDP 15.020           |
| WPNI                                | mg/g             | 6.0     |              | Spectrophotometric     |
| 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 & Mould                       | cfu/g            |         | 50           | ISO 6611               |
| Coagulase Positive Staphylococci    | /g               |         | Not Detected | ISO 6888-3             |
| Listeria                            | /125g            |         | Not Detected | AOAC 051603/ISO 11290  |
| Salmonella                          | /750g            |         | Not Detected | AOAC 061504 / ISO 6579 |
| PHYSICAL                            | UNITS            | MIN     | MAX          | REFERENCE METHOD       |
| Colour                              | Typical/Atypical | Typical |              | Fonterra               |
| Foreign matter                      | /25g             | Pass    |              | Fonterra               |
| Scorched particles                  | /25g             |         | 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

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

**SKIMMILK POWDER, Regular, Low Heat**

GDT Specification - Fonterra New Zealand

DATE: 06 April 2020

**UNRESTRICTED****Fonterra will only ship Skimmilk Powder, Regular, Low Heat, 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**

|                            |               |                       |                      |
|----------------------------|---------------|-----------------------|----------------------|
| Angola                     | **Guatemala   | Namibia               | Turkmenistan         |
| Armenia                    | Guinea        | Nepal                 | United Arab Emirates |
| Australia                  | Guinea Bissau | New Zealand           | Uruguay              |
| Azerbaijan                 | Guyana        | Niger                 | Vietnam              |
| Bahrain                    | **Honduras    | Nigeria               | Yemen                |
| Bangladesh                 | Hong Kong     | Oman                  | Zambia               |
| Barbados                   | Indonesia     | Pakistan              | Zimbabwe             |
| Benin                      | Iraq          | **Panama              |                      |
| Bhutan                     | Jamaica       | **Peru                |                      |
| Botswana                   | Jordan        | Philippines           |                      |
| Burkina Faso               | Kuwait        | Republic of Congo     |                      |
| Cameroon                   | Lebanon       | Sao Tome and Principe |                      |
| Cape Verde                 | Liberia       | Saudi Arabia          |                      |
| Chad                       | Madagascar    | Seychelles            |                      |
| Comoros                    | Malawi        | Singapore             |                      |
| Congo, Democratic Republic | Malaysia      | Sierra Leone          |                      |
| Cote D'ivoire              | Mali          | Somalia               |                      |
| Djibouti                   | Mauritania    | South Africa          |                      |
| Egypt                      | Mauritius     | Sudan                 |                      |
| Equatorial Guinea          | Mexico        | Suriname              |                      |
| Ethiopia                   | Moldavia      | Swaziland             |                      |
| Gabon                      | Mongolia      | Taiwan R.O.C.         |                      |
| Gambia                     | Morocco       | Tajikistan            |                      |
| Georgia                    | Mozambique    | **Thailand            |                      |
| Ghana                      | Myanmar       | Togo                  |                      |

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 1757