

**SKIMMILK POWDER - For UHT Milk**

PB.743

GDT Specification - Fonterra New Zealand

VERSION: 01.0320

**UNRESTRICTED****DESCRIPTION**

Skimmilk Powder for Ultra Heat Treated milk is a soluble powder made by spray drying fresh pasteurised skimmilk.

**FEATURES**

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

**SUGGESTED USES**

- Ultra Heat Treated milk
- Pasteurised Milk
- Ice cream mixes

**ALTERNATIVE SPECIFICATIONS**

The NZMP portfolio includes targeted specifications for many applications e.g. 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>	0.60 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
Titrateable Acidity	% m/v		0.15	SMEDP 15.020
WPNI	mg/g	4.5		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 and Mould	cfu/g		50	ISO 6611
Aerobic Thermophilic Spores	cfu/g		100	106°C/30mins / ISO 27265
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, For Ultra Heat Treated Milk**

GDT Specification - Fonterra New Zealand

DATE: 06 April 2020

**UNRESTRICTED****Fonterra will only ship Skimmilk Powder, for Ultra Heat Treated Milk, 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**

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

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 743