

WHOLEMILK POWDER - Regular

PB.561

GDT Specification
Fonterra New Zealand

VERSION: 01.0320

UNRESTRICTED**DESCRIPTION**

Regular Wholemilk Powder is a soluble powder made by spray drying fresh pasteurised wholemilk.

FEATURES

- Good solubility
- Full fat content
- Rich creamy flavour

SUGGESTED USES

- Is an ideal milk source for any situation where regular liquid milk supply or refrigeration is not available
- Wide range of applications including reconstituted milk, ice cream mixes, bakery products and snack foods

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)	2075
Protein (N x 6.38) (g)	24.5
Moisture (g)	3.1
Fat (g)	26.3
Carbohydrate (g)	40.3
Ash (g)	5.8

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: 90 x 53 x 14 cm

**STORAGE AND HANDLING**

Wholemilk 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	2075 kJ
<i>Calories</i>	500 kcal
Fat	26.3 g
<i>Energy from fat</i>	970 kJ
<i>Calories from fat</i>	235 kcal
<i>Saturated fatty acids</i>	17.4 g
<i>Monounsaturated fatty acids</i>	5.3 g
<i>Polyunsaturated fatty acids</i>	0.3 g
<i>Trans fatty acids</i>	1.2 g
<i>Cholesterol</i>	92 mg
Total Carbohydrate	40.3 g
<i>Lactose</i>	40.3 g
Dietary Fibre	0 g
Calcium	830 mg
Sodium	260 mg

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CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	24.0	27.6	ISO 8968-1
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Moisture	% m/m		3.5	ISO 5537
Fat	% m/m	26.0	28.0	ISO 1736
Titrateable Acidity	% m/v		0.15	SMEDP 15.020

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
Coagulase Positive Staphylococci	/g		Not Detected	ISO 6888-3
Listeria	/125g		Not Detected	AOAC 051603 /ISO11290
Salmonella	/750g		Not Detected	AOAC 061504 / ISO 6579

PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		Fonterra
Foreign matter	/32.5g	Pass		Fonterra
Scorched particles	/32.5g		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.

Fonterra will only Ship Regular Wholemilk Powder 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

Armenia	European Union	Mauritius	Solomon Islands
Australia	Fiji	Mexico	Somalia
Azerbaijan	Gabon	Morocco	South Africa
Bahrain	Gambia	Mongolia	Sri Lanka
Bangladesh	Georgia	Mozambique	St Vincent
Barbados	Ghana	Myanmar	Swaziland
Benin	Grenada	Namibia	Syria
Bhutan	**Guatemala	Nepal	Taiwan R.O.C.
**Bolivia	Guinea	New Caledonia	**Thailand
Botswana	Guinea Bissau	New Zealand	Tonga
Burkina Faso	Guyana	**Nicaragua	Togo
Burundi	**Honduras	Niger	Tunisia
Cambodia	Hong Kong	Nigeria	Turkmenistan
Cameroon	Indonesia	Oman	Tuvalu
Cape Verde	Iraq	Pakistan	Uganda
Central African Republic	Jamaica	**Panama	United Arab Emirates
Chad	Jordan	Papua New Guinea	Uzbekistan
China	Kenya	**Peru	Vanuatu
Cook Islands	Kuwait	Philippines	Vietnam
Comoros	Lebanon	Republic of the Congo	Western Samoa
Cote D'ivoire	Liberia	Rwanda	Yemen
Democratic Republic of Congo	Libya	Saudi Arabia	Zambia
Djibouti	Madagascar	Sao Tome & Principe	Zimbabwe
**El Salvador	Malawi	Senegal	
Egypt	Malaysia	Seychelles	
Equatorial Guinea	Mali	Singapore	
Eritrea	Marshall Islands	Sierra Leone	
Ethiopia	Mauritania		

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 561