

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

PRODUCT CHARACTERISTICS

- Full fat content
- Creamy flavour

PRIMARY APPLICATIONS

- For use in recombining, confectionery and bakery applications

CERTIFICATION

- Halal

PLACE OF MANUFACTURE

- New Zealand

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. Date marking is defined on the product label. When stored as directed the product should be used within 24 months

NUTRITIONAL INFORMATION

Typical
(per 100 g 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

Cow's milk

Allergen statement available on request

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

FOOD SAFETY & QUALITY ASSURANCE

Our manufacturing and distribution facilities are verified through regular internal and external audit programs and accredited with FSSC 22000 certification.

Internationally recognised test methods are used to verify the safety, quality and compliance of our ingredients (including raw milk) and final products.

Products are packed in food grade packaging and each package is labelled to enable full traceability.

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

NUTRITIONAL ANALYSIS

Typical
(per 100 g product)

Energy (kJ)	2075
<i>Calories (kcal)</i>	500
Protein (N x 6.38) (g)	24.5
Fat (g)	26.3
<i>Energy from fat (kJ)</i>	970
<i>Calories from fat (kcal)</i>	235
<i>Saturated fatty acids (g)</i>	17.0
<i>Monounsaturated fatty acids (g)</i>	5.6
<i>Polyunsaturated fatty acids (g)</i>	0.5
<i>Trans fatty acids (g)</i>	1.1
Cholesterol (mg)	90
Total Carbohydrate (g)	40.3
<i>Lactose</i>	40.3
Dietary Fibre (g)	0
Ash (g)	5.8

MINERAL ANALYSIS

Typical
(per 100 g product)

Calcium	830 mg
Potassium	1100 mg
Sodium	250 mg

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season and are based on the typical composition.

VITAMIN ANALYSIS

Typical
(per 100 g product)

Vitamin A	270 µg
Vitamin C	15 mg
Vitamin D	<0.22 µg

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**WHOLEMILK POWDER - Regular
GDT Specification - Fonterra New Zealand**

VERSION: 03.0326 | UNRESTRICTED

CHEMICAL	Units	Min	Max	Reference method
Protein (N x 6.38) as is	% m/m	24.0	27.6	ISO 8968-1
Moisture	% m/m		3.5	ISO 5537
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Fat	% m/m	26.0	28.0	ISO 23318
Titrateable Acidity	% m/v		0.15	SMEDP 15.020

MICROBIOLOGICAL	Units	Max	Reference method
Aerobic Plate Count	cfu/g	10,000	ISO 4833 MOD
Coagulase Positive Staphylococci	/g	Not Detected	ISO 6888-3 MOD
Coliforms	/g	Not Detected	ISO 11866-1 MOD
Escherichia coli	/g	Not Detected	ISO 11866-1 MOD
Listeria	/125 g	Not Detected	GeneUp-Biomerieux/ ISO 11290
Salmonella	/750 g	Not Detected	GeneUp-Biomerieux/ ISO 6579
Yeasts and Moulds	cfu/g	50	ISO 6611 MOD

PHYSICAL	Units	Min	Max	Reference method
Colour	Typical/Atypical	Typical		Fonterra
Foreign matter	/32.5 g	Pass		Fonterra
Insolubility Index	ml		1.0	ISO 8156
Scorched particles	/32.5 g		B	SMEDP 15.172

SENSORY	Units	Min	Reference method
Flavour	Typical/Atypical	Typical	Sensory Analysis

CONTAMINANTS	Units	Max	Reference method
Inhibitory Substances		Not Detected	DELVO SP-NT

Where there is a “Typical” value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a “Typical” value so long as the product is still within specification. The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.

Sensory and Colour is typical at time of manufacture.

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

WHOLEMILK POWDER, Regular

GDT Specification - Fonterra New Zealand

DATE: 29 April 2025

UNRESTRICTED

Fonterra will only Ship Regular Wholemilk Powder GDT Specification – Fonterra New Zealand to the Markets that are specifically listed below:

If you want this product shipped to a market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a market 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 Market

Australia	Jordan	Senegal
Bahrain	Kuwait	Singapore
Bangladesh	Libya	Solomon Islands
Barbados	Malaysia	South Africa
Cambodia	Mauritius	Sri Lanka
Cameroon	Mexico	St Vincent
China	Morocco	Taiwan
Cote D'ivoire	Mongolia	**Thailand
**El Salvador	Myanmar	Tonga
Egypt	New Caledonia	United Arab Emirates
Fiji	New Zealand	Vanuatu
Georgia	**Nicaragua	Vietnam
Ghana	Nigeria	Western Samoa
Grenada	Oman	
**Guatemala	Pakistan	
Guyana	**Panama	
Hong Kong	Papua New Guinea	
Indonesia	**Peru	
Iraq	Philippines	
Jamaica	Saudi Arabia	

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