

# Product Specification

## Skim Milk Powder Low Heat - Regular



### Description

Spray dried Skim Milk Powder Low Heat is the powder resulting from the removal of the fat and water from fresh milk from cows. The product shall be made from fresh, sweet milk to which no preservative, alkali, neutralizing agent or other chemical has been added and which has been pasteurized. Milk proteins, milk permeate, or lactose may be added to standardize protein concentration.

Ingredient	Allergen Statement	Regulatory Reference
Milk	Contains milk	Codex Standard 207-1999

### Microbiological Standards

	Units	Maximum	Method
Aerobic Plate Count (APC)	cfu/g	<10,000	ISO 4833
Coliform	cfu/g	<10	SMEDP 7.020
Enterobacteriaceae	cfu/g	<10	ISO 21528-2: 2004
Coagulase Positive Staphylococcus	cfu/g	Not Detected	ISO 6888-3: 2003
Salmonella	750 g	Not Detected	FDA-BAM
Yeast and Mold	cfu/g	<50	SMEDP 8.112

### Chemical and Physical Standards

	Units	Min	Max	Method
Protein (SNF Basis)	%	34		Kjeldahl/NIR
Moisture	%		4.0	IDF/NIR
Fat	%		1.25	IDF/NIR
Scorched Particles	mg		7.5 (A)	ADPI/CM-EXP
Titrateable Acidity	%		0.15	ADPI
WPNI - Low Heat	mg	6.0		SMEDP
Nitrate	mg/kg		50	14673-3 IDF
Solubility Index	ml		1.0	ADPI

### **Antibiotics**

All raw milk used in the manufacture of products has been screened and tested “Not Found” for drug residue according to the FDA Pasteurized Milk Ordinance (PMO) - Appendix “N” (latest revision)

### **Sensory Standards**

Flavor	Clean, bland, sweet
Odor	Fresh, no off odors
Color	White to light cream
Appearance	Powder, free of lumps

### **Quality Assurance**

Products are manufactured under strict quality assurance procedures which are enforced at all times. Manufacturing plants are subject to rules and regulations of the United States Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) and the Department of Food and Agriculture (DFA). Precautions are taken at all steps during manufacture, storage, and distribution to ensure product quality and food safety.

### **Storage and Handling**

Product is packaged in poly lined multiwall 25kg (net weight) kraft paper bags without the use of staples or metal fasteners. Milk Powder is hygroscopic and can absorb odors, therefore adequate protection is necessary. 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 24 months of manufacture or as dictated by the expiration date labeled on the product.

### **Labeling and Traceability**

Packaging contains sufficient details to provide full product traceability. Manufacturers lot code details can be found on DairyAmerica website ([www.dairyamerica.com/cooperative](http://www.dairyamerica.com/cooperative)).