

# Skimmed Milk Powder – Medium Heat – Enhanced



Spray dried Skimmed Milk Powder - Medium Heat - Enhanced is the powder resulting from the removal of the fat and water from fresh milk from cows. The product shall be made from fresh 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.

## Product Characteristics

- ⇒ Clean, bland flavor
- ⇒ Low fat content
- ⇒ Good solubility
- ⇒ Fresh, no off odors
- ⇒ White to light cream color

## Suggested Uses

- ⇒ Ice cream mixes
- ⇒ Yogurt and fermented milk products
- ⇒ Ultra Heat Treated milk

## Storage and Handling

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.

## Packaging

Product is packaged in poly lined multiwall 25kg (net weight) kraft paper bags without the use of staples or metal fasteners.

Net weight	25 kg
Gross weight	25.4 kg

## Typical Compositional Analysis

The analysis listed in this product bulletin are typical as measured on an “as is” basis. Refer to the selling specification for actual limits.

Protein (SNF Basis) (g/100g)	34.0
Moisture (g/100g)	3.8
Fat (g/100g)	0.8
Total Carbohydrate (g/100g)	53.5
Minerals	7.9

## Typical Chemical Analysis

Titrateable Acidity (% m/v)	<0.15
Antibiotics (IU/ml)	Not Detected

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## Typical Nutritional Analysis

Energy (kJ/100g)	1520
Calories (kcal/100g)	365
Energy from Fat (kJ/100g)	30
Calories from Fat (kcal/100g)	8
Total Sugars (lactose) (g/100g)	54.1
Fiber (g/100g)	0
Cholesterol (mg/100g)	20
Saturated Fat (g/100g)	0.49
Trans Fat (g/100g)	0.03
Vitamin A (µg/100g)	<6
Vitamin A (IU/100g)	<22
Vitamin C (mg/100g)	15
Iron (mg/100g)	0.32
Sodium (mg/100g)	535
Calcium (mg/100g)	1257

## Typical Physical Properties

Insolubility Index (ml)	<1.2
Color	White to light cream
Flavor	Clean, bland
Scorched Particles	Max A
Foreign Matter	Not Detected

## Suggested Labeling

### Skim Milk Powder

Allergens: Contains milk and dairy products. For additional information refer to the allergen statement.

## Additional Information

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

## Quality Assurance

The Products are manufactured under strict quality assurance procedures which are enforced at all times.

Final product is tested for chemical, sensory, and microbial parameters using internationally recognized procedures.

Precautions are taken at all steps during manufacture, storage, and distribution to ensure product quality and food safety.

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)).

## Compliance

⇒ CODEX STAN 207

⇒ Halal & Kosher

## Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<10,000
Coliforms (MPN/g)	<10
Yeast & Mold	<50
Enterobacteriaceae	<10
Salmonella (750 g)	Not Detected
E. coli (MPN/g)	<0.3
CP Staphylococcus (cfu/g)	Not Detected
Aerobic Mesophilic Spores 80°C/10 min (cfu/g)	<100
Aerobic Thermophilic Spores 106°C/30 min (cfu/g)	<100

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

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### Chemical

	Units	Min	Max
Milk Protein (SNF Basis)	%	34.0	
Moisture	%		4.0
Fat	%		1.25
Titrateable Acidity	%		0.15
Solubility Index	ml		1.0
Scorched Particles	25 g		7.5 (A)
WPNI	mg/g	1.51	5.99

### Microbiological

	Units	Min	Max
Aerobic Plate Count	cfu/g		10,000
Coliforms	MPN/g		<10
Yeast & Mold	cfu/g		50
Enterobacteriaceae	cfu/g		<10
Salmonella	750 g		Not Detected
CP Staphylococcus	cfu/g		Not Detected
E. coli	MPN/g		<0.3
Aerobic Mesophilic Spores [80°C/10 min]	cfu/g		<100
Aerobic Thermophilic Spores [106°C/30 min]	cfu/g		<100

### Sensory

	Units	Min	Max
Flavor	Typical/Atypical	Typical	

**Other:** DairyAmerica will only ship this product to countries listed on the Import Eligibility Statement and bidders Contracting Information File. PB.SS 6954.

# Skimmed Milk Powder – Medium Heat – Enhanced



DairyAmerica will only ship Skim Milk Powder 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 DairyAmerica representative. There is no obligation on DairyAmerica to ship to a country that has not been agreed between the customer and DairyAmerica prior to purchase.

Prior to contracting with DairyAmerica, importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

## Destination Country

Australia	Haiti	Oman	Turkey
Bahrain	Honduras	Pakistan	United Arab Emirates
Bangladesh	Hong Kong	Panama	Vietnam
Brazil	Indonesia	Peru	
Cambodia	Israel	Philippines	
China	Kuwait	Saudi Arabia	
Colombia	Libya	Singapore	
Costa Rica	Malaysia	South Africa	
Dominican Republic	Mexico	South Korea	
El Salvador	Morocco	Taiwan	
Egypt	Myanmar	Thailand	
Guatemala	New Zealand	Tunisia	

The information and/or opinions contained in this document may be changed at any time without notice. Please note that some products and applications may not be available and/or admissible.

If customer requires product to be EU compliant, this needs to be agreed in advance.

The Eligibility Statement should be used in conjunction of Product Bulletin Number and Selling Specification Number: PB / SS 6954.