



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

(480) 966-7211

www.uda.coop

Grade A Low Heat Nonfat Dry Milk Specification

Description: Grade A Low Heat NFDM is spray dried nonfat milk which has been subjected to a low heat treatment. It contains the lactose, milk proteins, and milk minerals in the same relative proportions as they occur in fresh milk. It is made from fresh, pasteurized nonfat milk to which no preservative, alkali, neutralizing agent, or other chemical has been added.

Parameter	Analysis	Method
Protein	As Is	FT-NIR/AOAC 991.20
Moisture	≤4.00%	FT-NIR/ADPI
Fat	≤1.25%	FT-NIR/AOAC 989.05
Titrateable Acidity	≤0.15%	SMEDP 15.021
Scorched Particles	7.5 to 15 mg (Disc A or B)	ADPI
Solubility Index	≤1.25%	SMEDP 15.171
Whey Protein Nitrogen	≥6.00	SMEDP 15.134
Antibiotic Residues	Negative	Charm SL3
Microbiological		
Standard Plate Count (SPC)	≤10,000 / gram	SMEDP 6.020
Coliforms	<10 / gram	SMEDP 7.020
Salmonella	Negative	ANSR/AOAC 2013.14

Packaging: Multiwall kraft bags with polyethylene inner liner or other approved closed container, i.e. "tote bags", etc.

Storage: Product should be stored in a cool, dry place protected from foreign odors and other contaminants. Under proper storage conditions, the shelf life of this product is 24 months.

SPEC-0023

Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

Heidi Myers 1/3/18

Revised: January 3, 2018
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