



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

(480) 966-7211

www.uda.coop

Grade A Pasteurized Skim Milk Specification

Description: Grade A pasteurized skim milk is made from Grade A whole milk which has been separated using mechanical separation. The skim milk is pasteurized, cooled, and stored prior to shipment.

Parameter	Analysis	Method
Fat	0.10 % maximum	FT-NIR/SMEDP 989.05
Total Solids	8.5 % minimum	FT-NIR/AOAC 990.19
Titrateable Acidity	0.16 maximum	SMEDP 15.021
Antibiotics	Negative	Charm SL3
pH	6.5 to 6.9	SMEDP 15.022
Receiving Temperature	45°F maximum	NIST
Standard Plate Count	20,000 cfu / ml maximum	SMEDP 6.020
Coliforms	100 cfu / ml maximum	SMEDP 7.020

Packaging: Shipping vessel shall meet all appropriate federal, state, and local regulations.

Storage: ≤45°F for ≤72 hours

SPEC-0028

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

Heidi Myers 1/3/18

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