



# United Dairymen of Arizona

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## Grade A High Heat Nonfat Dry Milk Specification

**Description:** Grade A High Heat NFDM is spray dried nonfat milk which has been subjected to a high 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      | ≤1.50                      | SMEDP 15.134       |
| Antibiotic Residues        | Negative                   | Charm SL3          |
| <b>Microbiological</b>     |                            |                    |
| 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-0022

*Heidi Myers January 21, 2021*

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

Revised: January 3, 2018  
Supersedes: December 5, 2014