

Product Specification

Skim Milk Powder Medium Heat - Regular



Description

Spray dried Skim Milk Powder Medium 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 | SMEDP 6.020 |
| Coliform | cfu/g | <10 | SMEDP 7.020 |
| Enterobacteriaceae | cfu/g | <10 | ISO 21528-1:2004 |
| Coagulase Positive Staphylococcus | cfu/g | Not Detected | ISO 6888-3: 2003 |
| Salmonella | 750 g | Not Detected | FDA-BAM |
| Yeast | cfu/g | <50 | SMEDP 8.112 |
| 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 |
| Titrateable Acidity | % | | 0.15 | ADPI |
| WPNI - Medium Heat | mg | 1.51 | 5.99 | SMEDP |
| 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).