



# United Dairymen of Arizona

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Thank you for your interest in our products.

Please contact [sales.interest@udaz.org](mailto:sales.interest@udaz.org) for further information and pricing.

## Grade A Heat-Treated Skim Milk Specification

Grade A heat-treated skim milk is made from Grade A whole milk which has been separated using mechanical separation. The skim milk is heat-treated, cooled, and stored prior to shipment. This product is USA origin.

<b>Chemistry Parameters</b>	<b>Analysis</b>	<b>Method</b>	<b>Allergen</b>	Milk (Bovine)	
Fat	≤ 0.10%	FT-NIR/AOAC 989.05	<b>Regulatory Compliance</b>	USDA/FDA ✓	Gluten Free ✓
Total Solids Titratable	≥ 8.5%	FT-NIR/AOAC 990.19		GFSI (SQF) ✓	Vegetarian ✓
Acidity	≤ 0.16%	SMEDP 15.021		Halal ✓	Kosher ✓
pH	6.5 to 6.9	SMEDP 15.022			
Antibiotics	Negative	Charm SL3			
<b>Receiving Temperature</b>	45°F max	NIST	<b>Storage</b>	Product should be stored ≤45°F for ≤72 hours protected from foreign odors and other contaminants.	
<b>Microbiological Parameter</b>			<b>Packaging</b>	Shipping vessel shall meet all appropriate federal, state, and local regulations	
Standard Plate Count	< 300,000 cfu/ml	SMEDP 6.020			
<b>Nutritional Proximates (per 100g)</b>					
Calories	34kcal	Potassium	152.41mg		
Protein	3.43g	Sodium	36.08mg		
Total Fat	0.08g	Vitamin D	<0.2IU		
Water	90.8g	Calcium	132mg		
Carbohydrates	4.92g	Iron	0mg		
Dietary Fiber	<0.50g	Sodium	41mg		
Ash	0.77g	Cholesterol	3mg		
<b>Sensory &amp; Physical Standards</b>					
Appearance / Color	Liquid / White to Light yellow				
Flavor / Odor	Sweet / Clean				

**Spec - 0053**  
 Dave Kedzierski  
 VP of Food Safety & Quality

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*SS. = Supersedes*

