



United Dairymen of Arizona

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Thank you for your interest in our products.

Please contact sales.interest@udaz.org for further information and pricing.

Grade A Low Heat Nonfat Dry Milk Specification

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. This product is made from 100% milk and manufactured in the USA.

Chemistry Parameters

Analysis	Method
Protein (as is)	≤ 34%
Moisture	≤ 4.00%
Fat	≤ 1.25%
Titratable Acidity	≤ 0.15%
Scorched Particles	7.5 to 15 mg
Solubility Index	≤ 1.25 ml
Whey Protein Nitrogen	≥ 6.00
Antibiotic Residues	Negative

Method

FT-NIR/AOAC 991.20
FT-NIR/ADPI
FT-NIR/AOAC 989.05
SMEDP 15.021
ADPI (Disc A or B)
SMEDP 15.171
SMEDP 15.134
Charm SL3

Allergen

Milk (Bovine)

Regulatory Compliance

CODEX ✓	Gluten Free ✓
GFSI (SQF) ✓	Vegetarian ✓
Halal ✓	Kosher ✓

Storage

Product should be stored in a cool (≤25°C), dry (≤RH 65%) place protected from foreign odors & other contaminants.

Shelf Life

Under proper storage conditions, the shelf life of this product is 24 months.

Packaging

25kg or 50lb (net weight) Multiwall kraft bags with polyethylene inner liner or another approved closed container, palletized on Heat Treated pallets.

Microbiological Parameters

Standard Plate Count	≤ 10,000 cfu/g	SMEDP 6.020
Coliforms	< 10 cfu/g	SMEDP 7.020
Salmonella	Negative/375g	ANSR/AOAC 2013.14

Nutritional Proximates (per 100g)

Calories	362kcal	Vitamin A	22 IU
Protein	36.2g	Vitamin C	6.8 mg
Total Fat	0.77g	Vitamin D	0µg
Water	3.16g	Calcium	1260mg
Carbohydrates	52g	Iron	0.32mg
Dietary Fiber	0g	Sodium	535mg
Ash	7.93	Cholesterol	20mg

Sensory & Physical Standards

Appearance/Color	Powder, free of lumps/White to light cream
Flavor/Odor	Clean, bland, sweet/Fresh, no off odors

Spec - 0023 BF25 BF50

Reviewed: Dave Kedzierski

VP of Food Safety & Quality

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SS. = Supersedes



United in Excellence