



# 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 Medium Heat Nonfat Dry Milk Specification

Grade A Medium Heat NFDM is spray dried nonfat milk which has been subjected to a medium 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 of 100% milk and manufactured in the USA.

### Chemistry Parameters

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	1.51 to 5.99 mg
Antibiotic Residues	Negative

### Analysis

### 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.

### Microbiological Parameters

Standard Plate Count	≤ 10,000 cfu/g
Coliforms	< 10 cfu/g
Salmonella	Negative/375g

SMEDP 6.020
SMEDP 7.020
ANSR/AOAC 2013.14

### Shelf Life

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

### 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

### Packaging

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

### Sensory & Physical Standards

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

Spec - 0025 MH25 MH50 Rev. 02/25/2022

Reviewed: Dave Kedzierski

VP of Food Safety & Quality

SS. 02/02/2022

SS. = Supersedes



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