



# 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 Pasteurized Skim Milk Specification

Grade A pasteurized skim milk is made from Grade A whole milk which has been separated using mechanical separation. The skim milk is pasteurized, 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		
Total Solids	8.5%	FT-NIR/AOAC 990.19	<b>Regulatory Compliance</b>	
Titratable Acidity	0.16%	SMEDP 15.021	USDA/FDA ✓	Gluten Free ✓
pH	6.5 to 7.0	SMEDP 15.022	GFSI (SQF) ✓	Vegetarian ✓
Antibiotics	Negative	Charm SL3	Halal ✓	Kosher ✓
<b>Receiving Temperature</b>	45°F max	NIST	<b>Storage</b>	
<b>Microbiological Parameters</b>			Product should be stored	
Standard Plate Count	< 20,000/ml	SMEDP 6.020	≤45°F for ≤72 hours protected	
Coliforms	< 100/ml	SMEDP 7.020	from foreign odors and other	
			contaminants.	
<b>Nutritional Proximates (per 100g)</b>			<b>Packaging</b>	
Calories	34kcal	Potassium	152.41mg	Shipping vessel shall meet all
Protein	3.43g	Sodium	36.08mg	appropriate federal, state, and
Total Fat	0.08g	Vitamin D	<0.2IU	local regulations
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 - 0028**  
 Dave Kedzierski  
 VP of Food Safety & Quality

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*SS. = Supersedes*

