



# 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.

## Medium Heat Skim Milk Powder Specification

Medium Heat Skim Milk Powder is the powder resulting from the removal of the fat and water from fresh milk from cows. It is made from fresh, pasteurized nonfat milk to which no preservative, alkali, neutralizing agent, or other chemical has been added. Milk proteins, milk permeate, or lactose may be added to standardize protein concentration. This product is made from 100% milk and manufactured in the USA.

Chemistry Parameters	Analysis	Method
Protein (Dry Defatt. Basis)	≥ 34%	FT-NIR/AOAC 991.20
Moisture	≤ 4.00%	FT-NIR/ADPI
Fat	≤ 1.25%	FT-NIR/AOAC 989.05
Titratable Acidity	≤ 0.15%	SMEDP 15.021
Scorched Particles	7.5 to 15 mg	ADPI (Disc A or B)
Solubility Index	≤ 1.00 ml	SMEDP 15.171
Whey Protein Nitrogen	1.51 to 5.99 mg	SMEDP 15.134
Nitrate	≤ 50 mg/Kg	EMD
Antibiotic Residues	Negative	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 (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
Staphylococcus aureus	Negative	AOAC 2003.08
Enterobacteriaceae	< 10 cfu/g	SMEDP 7.090
Yeast and Mold	< 50 cfu/g	SMEDP 8.110

### Nutritional Proximates (per 100g)

Calories	362kcal	Vitamin A	22 IU
Protein	36.2g	Vitamin C	6.8 mg
Total Fat	0.77g	Vitamin D	11µg
Water	3.16g	Calcium	1257mg
Carbohydrates	51.98g	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 - 0030 SM25**

Reviewed: Dave Kedzierski  
VP of Food Safety & Quality

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**SS. 01/31/2022**

SS. = Supersedes



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