

<b>Material Description:</b>	<b>Skimmed Milk Powder (25kg and 1000kg)</b>
<b>Material Number:</b>	<b>1058461, 1061347</b>
<b>Revision No:</b>	<b>00</b>
<b>Document Type:</b>	<b>Product Specification</b>

**I. General Description:**

Medium Heat Skim Milk Powder is a white to cream spray dried free flowing powder, manufactured by spray drying freshly separated pasteurized skim milk. The skim milk is protein standardised with lactose or milk permeate as permitted by the EU Directive 2007/61/EC. This product is suitable for vegetarian use.

**II. Product Composition:**

**Physiochemical:**

<b>Parameter</b>	<b>Minimum</b>	<b>Maximum</b>	<b>UOM</b>
Protein (NFDM)	34.0	N/A	%
Fat	N/A	1.25	%
Moisture	N/A	4.0	%
Bulk Density	0.5	0.8	g/mL
Solubility Index	N/A	0.5	mL
WPNI	2.0	5.99	mg/g
Ash	N/A	8	%
Titrateable Acidity	N/A	0.15	%
Scorched Particles	N/A	Disc B	N/A

**Microbiological:**

<b>Parameter</b>	<b>Limit</b>	<b>UOM</b>
Standard Plate Count	10,000	cfu/g
E. coli	Negative	cfu/g
Yeast	</=50	cfu/g
Mould	</=50	cfu/g
Coagulase Positive Staphylococci	Absent	per gram
Salmonella	Absent	cfu/375g
Bacillus cereus	10	cfu/g
Streptococci	10	cfu/g
Coliforms	Absent	per gram
Sulphur Reducing Clostridia	100	cfu/g
E.coli	10	cfu/g

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Enterobacteriaceae	Absent	per 0.1g
Listeria	Absent	cfu/250g
Mesophilic aerobic spores	5000	cfu/g
Thermophilic aerobic spores	100	cfu/g

**Qualitative:**

**Sensory:**

<b>Parameter</b>	<b>Comment</b>
Appearance as is	Free Flowing, Homogenous Powder
Colour as is	White to Cream Coloured
Odour as is	Clean Milky Flavour

**Packaging and Storage:**

<b>Parameter</b>	<b>Requirements</b>
<b>Packaging</b>	Skimmed Milk Powder is packed in either 25 Kg hermetically sealed polythene lined 2-ply kraft paper sacks, or in bulk polythene lined bags.
<b>Minimum shelf life from date of manufacture:</b>	24 months from date of manufacture
<b>Storage Conditions</b>	Store in a cool, dry, clean environment at temperatures below 35°C and at relative humidity below 75%.
<b>Traceability</b>	All bags are identified with the product name, EU plant number, date of production (Julian day and year code), and bag number.