

SPECIFICATION SKIMMED MILK POWDER Medium Heat

Code : Revision:

Sample only – not for use

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MEDIUM HEAT SKIMMED MILK POWDER

QUALITY and COMPOSITION General description:

Manufactured from fresh pasteurised skimmed milk. A fre flowing white, light yellowish free flowing powder. A typical clean neutral tasting, slightly sweet with no distinctive off-flavours.

Physical, chemical and microbiological specification

Criteria	Limits (1 mg/kg = 1 ppm = 0.0001 %)	Reference Method
Lactose	49–55 %	
Protein	33 – 35 % (minimum 34% on	IDF 185:2000 modified
	SNF)	
Fat	0.25 – 1. 5 %	IDF 1C & 16C:1987
Moisture	Max 4 %	IDF 26A:1993
Ash (600°C)	7 – 9 %	AOAC 945.45:1995
pH (solution, 20°C)	6.5 – 7.2	IDF 104A:1984 modified
Titratable acidity	< 0.17 %	ADPI 916:2002
WPN	< 6 mg/g but > 1.5 mg/g	ADPI 916:2002
Scorched particles, (ADPI)	disc A&B	ADPI 916:2002
Insolubility index	<u><</u> 0.5 ml	IDF 129A:1988
Contaminants		
Nitrate, NO ₃	< 50 mg/kg	Merck kit num.110092
Nitrite, NO ₂	<2 mg/kg	Merck kit num.110092
Pb	<0.2 ppm	
Hg	<0.1 ppm	
As	<0.4 ppm	
Cd	<0.1 ppm	
Pesticide	<10 ppb(for each one)	
Antibiotic	Not detected by Beta star, Copan,	
	Delvo test	
Aflatoxin M1	<u><</u> 0.1 mcg/kg	
Microbiological properties		
Mesophilic aerophiles (TPC)	< 20 000 cfu/g (absolute	IDF 100A:1987
	maximum 50 000 cfu/g)	
Coliforms	< 10 cfu/g	ISIRI 437
Yeasts and molds	< 100 cfu/g	ISIRI 997
Bacillus cereus	< 100 cfu/g	ISIRI 2324
Enterobacteriaceae	absent/1g	ISO 6579:1993
<u>E.coli</u>	absent/1g	
<u>Salmonella</u>	absent/25 g	ISIRI 4413
Listeria monocytogenese	absent/ g	

Storage and stability

Packed in multi wall kraft paper bags with a polythene liner. Stored under cool dry conditions (<25c <75% Rh) is 1 year from manufacturing date.

Delivery

Delivered in multi wall kraft paper sacks with inner polyethylene liner. Packed 5 bags per layer and 8 layers high. (1000kg / pallet) and shrink or stretch wrapped for transportation

Other

Certificate of conformance with analysis results per each batch/lot should be provided with each delivery. These standard limits should be considered as official limit unless national regulation sets any stricter limit .If the product is being imported into a country for the first time then it may need approval and certification from the local government authority.