

Product Specification

Nonfat Dry Milk Low Heat - PC6334



Description

Spray dried Nonfat Dry Milk Low Heat is the powder resulting from the removal of the fat and water from fresh milk from cows. The product shall be made from fresh, sweet milk to which no preservative, alkali, neutralizing agent or other chemical has been added and which has been pasteurized.

Ingredient

Milk

Allergen Statement

Contains milk

Regulatory Reference

Codex Standard 207-1999

Microbiological Standards

	Units	Maximum	Method
Aerobic Plate Count (APC)	cfu/g	<10,000	ISO 4833
Coliform	cfu/g	<10	SMEDP 7.020
Coagulase Positive Staphylococcus	cfu/g	Not Detected	ISO 6888-3: 2003
Salmonella	750 g	Not Detected	FDA-BAM
Yeast and Mold	cfu/g	<50	SMEDP 8.112

Chemical and Physical Standards

	Units	Min	Max	Method
Protein (SNF Basis)	%	34		Kjeldahl/NIR
Moisture	%		4.0	IDF/NIR
Fat	%		1.25	IDF/NIR
Scorched Particles	mg		7.5 (A)	ADPI (25g)
Titrateable Acidity	%		0.15	ADPI
WPNI - Low Heat	mg	6.0		SMEDP
Solubility Index	ml		1.0	ADPI

Antibiotics

All raw milk used in the manufacture of products has been screened and tested “Not Found” for drug residue according to the FDA Pasteurized Milk Ordinance (PMO) - Appendix “N” (latest revision)

Sensory Standards

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

Quality Assurance

Products are manufactured under strict quality assurance procedures which are enforced at all times. Manufacturing plants are subject to rules and regulations of the United States Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) and the Department of Food and Agriculture (DFA). Precautions are taken at all steps during manufacture, storage, and distribution to ensure product quality and food safety.

Storage and Handling

Product is packaged in poly lined multiwall 25kg (net weight) kraft paper bags without the use of staples or metal fasteners. Milk Powder is hygroscopic and can absorb odors, therefore adequate protection is necessary. It is recommended that product is stored at 80°F or less, with relative humidity of 65% or less, and in an odor free environment. Stocks should be used in rotation preferably within 24 months of manufacture or as dictated by the expiration date labeled on the product.

Labeling and Traceability

Packaging contains sufficient details to provide full product traceability. Manufacturers lot code details can be found on DairyAmerica website (www.dairyamerica.com/cooperative).