



**A. Low Heat**

Serving Northwest Dairy Producers Since 1931

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<u>Confidential</u>	
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Product Specification Sheet

**Low Heat Nonfat Dry Milk Powder  
Grade A**

**Description:** Grade A Low Heat Milk is the result of water only being removed from pasteurized skim milk, which no preservative, alkali, neutralizing agents or other chemical have been added. Low Heat powder has a white to creamy color, free of brown or yellow color, which is typical of overheated products.

**Ingredients:** Pasterurized Skim Milk

**Typical Analysis:**

Fat	1.25 % Max
Trans Fatty Acid	< 0.1 %
Moisture	4.00 % Max
Acidity	0.17 % Max
Antibiotics	Negative
Salmonella	Negative
Solubility Index	1.2 ml Max
Coliform/Ecoli	<10 cfu/gm
Standard Plate Count	<1000 cfu/gm
Yeast & Mold	≤20 cfu/gm
WPNI (mg/g)	>6.0
Sediment	Disc B Max

**Nutritional Facts  
( per 100 grams )**

Water	4.00g Max
Energy	362 Kcal
Protein	33.0 % +/- 2
Total Carbohydrate	53 gm
Dietary Fiber	0.0 gm
Ash	8.2 Max
Calcium	1230 mg
Iron	2 mg
Magnesium	110 mg
Phosphorus	968 mg
Potassium	1794 mg
Sodium	370 mg
Zinc	4.08 mg
Copper	0.04 mg
Maganese	0.02 mg
Vitamin C	25 mg
Vitamin A	0.0 mg
Calories from Fat	5.0 K cal
Total Fat	0.5 gm
Saturated Fat	0.5 gm
Trans Fat	0.0 gm
Cholesterol	20 mg
Sugars	56 gm
Riboflavin	0.95 mg

**Packaging:**

Packaged in poly lined, multi-wall paper bags each containing 50 pounds net wt.

**Storage:**

Store at normal warehouse conditions defined as cool, dry at temperature between 50° F - 80° F, and less than 65 % relative humidity in ambient storage.

**Shelf-Life:**

For optimum shelf life use 12 months after manufacture date to ensure freshness.

**Kosher:**

Yes (OU)

**Metal Detection:**

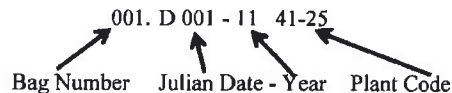
Every bags goes through Mettler Toledo Safeline.

**Organic Status:**

Oregon Tilth Certified Organic.

**Example of Date**

**Code:**




**Pallet**

**Configuration:** 5 ti x 8 hi (40 50 lb bags / pallet)

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Contingente Arancelario Del Tratado de Promocion Comercial entre la Republica de Panama y los Estados Unidos de America, and for delivery between January 1st and December 31st, 2015.

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**Ingredient:** Milk from cows not treated with rBST.

**#614-79065**

**Product Analysis:**

Milk Fat	0.80% (+/- 45%) = 1.25% Maximum
Moisture	4% Maximum
Scorched Particles	Maximum B- Pad, (15mg)
Solubility Index	1.25 ml Maximum
Titratable Acidity	≤ .15%
Extraneous Material	Free from
Protein	34.5 to 37.0%
Whey Protein Nitrogen	≥ 6.0 mgs/gm
Odor and Flavor	Sweet, Slightly Cooked

**Packaging:** 25 kg **Blue** Labeled Bags

**Government Standard:** Pasteurized Milk Ordinance and USDA Approved

**Shelf Life:** 18 Months with a minimum of 6 month remaining upon arrival

**Microbiological Analysis:**

Coliform	10/gm Maximum
Aerobic Plate Count	<10,000/gm Maximum
Salmonella	Negative/1500gm
Listeria	Negative
E Coli	Negative
Staphylococcus	Negative
Yeast/Mold	100/g Maximum
Antibiotics	Negative


 Gustavo Wüst  
 Export Manager  
 Hoogwegt U.S., Inc.

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**STANDARDS: GRADE A NON FAT DRY MILK**

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**Composition**

High Desert's non-fat milk will be made from fresh raw milk that will be antibiotic free and pasteurized during the manufacturing.

**General Requirements**

Color	White to light cream
Flavor	Free from objectionable flavors
Scorched	7.5 mg (Maximum)
Burned Particles	Free from them
Extraneous Matter	None

**Analytical and Chemical Testing**

Moisture	4.0%(Maximum)
Acidity, as lactic	0.15%(Maximum)
Fat	1.25% (Maximum)
Solubility Index	1.25ml (Maximum)
Phosphatase	20µg/ml(Maximum)
Antibiotics	Not Found
<u>Low Heat</u> Whey Protein N	6.0 mg (Minimum) of undenatured WPN/g
<u>Med Heat</u> Whey Protein N	1.6 - 5.9 mg (Minimum) of undenatured WPN/g
<u>High Heat</u> Whey Protein N	1.5 mg (Minimum) of undenatured WPN/g

**Bacteriological Requirements**

Standard Plate Count	10,000/g (Maximum)
Yeast & Mold	50/g (Maximum)
Coliforms	10/g (Maximum)
E Coli	Negative/10 gm
Staph aureus (coag. Positive)	Negative/10 gm
Salmonella	Negative/750g



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**DairyAmerica, Inc**

11/22/2011

**Nonfat Dry Milk Grade A Low Heat**

Spray Dried Grade "A" Low Heat Nonfat Dry Milk is the powder resulting from the removal of the fat and water from fresh Grade "A" Milk. It contains the lactose, milk proteins and milk minerals in the same relative proportions as they occur in fresh milk. The product is made from fresh, pasteurized nonfat milk to which no preservative, alkali, neutralizing agent or other chemical has been added. DairyAmerica's Grade "A" Low Heat NFDM is commonly used in the manufacturing of: cottage cheese, buttermilk, frozen desserts, margarine, soups, puddings, cultured products, and beverages.

Further information regarding grade standards and methods of analysis are available from the American Dairy Products Institute (ADPI).

**TYPICAL ANALYSIS**

Protein (Nx6.38)%	33.0% ± 2
Lactose	51.0%
Fat	1.25% Maximum
Moisture	4.0% Maximum
Ash	8.2% Maximum
WPN	6.0 mg/g Minimum
Titrateable Acidity	0.15% Maximum
Antibiotic Residues	Negative

**MICROBIOLOGICAL STANDARDS**

Standard Plate Count	30,000/g Maximum
Coliform	≤10/g
Salmonella	Negative

**PHYSICAL PROPERTIES**

Scorched Particles	Disc B (15.0mg), Maximum
Solubility Index	1.2 ml, Maximum
Color	Light cream to white
Flavor	Clean, cooked flavor
Odor	Fresh, no off odor

**Storage and Shipping**

Product should be stored in a dry, cool, clean warehouse free of odors with a temperature below 80 degrees F and relative humidity below 65%. Stored under these conditions, it is recommended that the product be consumed in less than eighteen months to assure fresh tasting product.

**Packaging**

Multiwall kraft bags with polyethylene inner liner or other approved closed container, i.e., "tote bags", etc.

**Nutrient Information**

The nutrients found in 100 grams of products are as follows:

Protein (Nx6.38)	34 g
Lactose	51 g
Fat	0.8 g
Water	4.0g Maximum
Ash	8.0 g



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[http://www.dairyamerica.com/nfga\\_low.cfm](http://www.dairyamerica.com/nfga_low.cfm)

11/22/2011

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Calories	359 K cal
<b>MINERALS</b>	
Calcium	1248 mg
Iron	0.4 mg
Magnesium	110 mg
Phosphorus	993mg
Potassium	1674 mg
Sodium	494 mg
Zinc	4.08 mg

### LIPIDS: FATTY ACIDS

Saturated, total	.50 g
Monounsaturated, total	0.20 g
Polyunsaturated, total	0.03 g
Cholesterol	25mg
Caleries from Fat	6.5 K cal

### VITAMINS

Vitamin C	8.0 mg
Thiamine	0.415 mg
Riboflavin	1.8 mg
Niacin	0.951mg
Pantothenic Acid	3.568 mg
Vitamin B6	0.361 mg
Folacin	50 mcg
Vitamin A	30 IU 6.7 RE

### Amino Acid Composition of Protein

[print this page](#)

[top](#)

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