


B. Medium Heat

	Document Type FORM	QC. 03. 310
	TITLE: INTERNATIONAL Rbst FREE MEDIUM HEAT NONFAT GRADE A 25KG BAGS	DOCUMENT NUMBER

Ingredient: Milk

#310-79060

Product Analysis:

Milk Fat	0.80% (+/- 45%) = 1.25% Maximum
Moisture	4.0% Maximum
Scorched Particular	Maximum B-Pad, (15mg)
Solubility Index	1.25ml Maximum
Extraneous Material	Free from
Titrateable Acidity	≤ .15%
Protein	34.0 to 37.0%
Whey Protein Nitrogen	>1.5 to <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, Avoid temperature's above 75° F Maximum 60% R.H.

Microbiological Analysis:

Coliform	10/gm Maximum
Aerobic Plate Count	Maximum 10,000/gm
Salmonella	Negative/1500gm
Listeria	Negative/25g/Load Composite
E Coli	Negative
Staphylococcus	Negative
Yeast/Mold	100/gm Maximum
Antibiotics	Negative

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

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.



Grade "A" Medium Heat Nonfat Dry Milk

Spray Dried Grade "A" Medium 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. Since this process does not alter the protein found in the milk, good curd formation and a pleasing flavor are realized. DairyAmerica's Grade "A" NFDM is commonly used in the manufacturing of: recombined milk, dry mixes, confections, puddings, and frozen deserts.

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	1.51-5.99 mg/g
Titratable Acidty	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 prodcuts are as follows:



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Protein (Nx6.38)	34 g
Lactose	51 g
Fat	0.8 g
Water	4.0g Maximum
Ash	8.0 g
Calories	359 K cal

MINERALS

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 B12	4.033 mcg
Vitamin A	30 IU 6.7 RE

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STANDARDS: GRADE A NON FAT DRY MILK

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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