

## **Product Specification**

LH SMP 25KG Standard Item Number: 103184

## Description

Spray dried Skim Milk Powder 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. Milk proteins, milk permeate, or lactose may be added to standardize protein concentration.

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## Allergen Statement

## **Regulatory Reference**

Milk

Contains milk

Codex Standard 207-1999

Microbiological Standards	Units	Maximum	Method
Aerobic Plate Count	cfu/g	<10,000	ISO 4833
Coliform	cfu/g	<10	SMEDP 7.020
Yeast & Mold	cfu/g	<50	ISO 6611
Enterobacteriaceae	cfu/g	<10	ISO 21528-2
Coagulase Positive Staphylococcus	cfu/g	Not Detected	ISO 6888-3:2003
Salmonella	750g	Not Detected	FDA BAM

### **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
Titratable Acidity	%		0.15	ADPI
Solubility Index	ml		1.0	ADPI
WPNI – Low Heat	mg	6.00		SMEDP
Nitrates	mg/kg		50	14673-3 IDF



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#### **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	<b>****</b>

#### **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). Pre-cautions 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).