

PRODUCT SPECIFICATION SHEET

SKIMMILK POWDER

PREMIUM RANGE: MEDIUM HEAT UHT



ISSUE DATE: 14/12/2018 PRODUCT ITEM CODE: 141001

Medium heat Skimmilk Powder is a ready soluble powder which is made by spray drying heat treated cow's milk. The powder has a clean sweet flavour.

PRODUCT APPLICATIONS

The Union Dairy Company Medium Heat Skimmilk Powder can be readily used in a wide range of applications such as fluid milk fortification, cottage cheese, cultured skim milk, starter culture, chocolate dairy drinks and ice cream.

TYPICAL MICROBIOLOGICAL ANALYSIS

Standard Plate Count (cfu/g)	≤10,000
Coliforms (cfu/g)	ND
E. coli (cfu/g)	ND
B. cereus (cfu/g)	≤100
Yeast and Mould (cfu/g)	≤10
Coagulase Positive Staph (cfu/g)	ND
Salmonella (/375g)	ND
Aerobic Thermophilic Spores (100°C/30 mins) (cfu/g)	≤100

INGREDIENTS

Fresh heat treated cow's milk

TYPICAL PHYSICAL PROPERTIES

Bulk Density (g/ml)	0.60—0.75
Insolubility Index (ml)	≤0.5
Ash (%)	≤8.0
pH	6.7 ± 0.2
Colour	Pale cream
Flavour	Clean, sweet
Odour	Clean
Scorched Particles (/25g)	Max A
Extraneous Matter (25g)	Absent

TYPICAL CHEMICAL ANALYSIS

Fat (%)	1.25 max
Moisture (%)	4.0 max
Protein (Nx6.38) (m/m%)	32 min
Protein (in MSNF) (m/m%)	34 min
Titrateable Acidity (%)	0.15 max
WPNI (mg/g)	1.51—5.99
Phosphatase (µg/g)	<2
Nitrates (mg/kg)	≤10
Nitrites (mg/kg)	≤2
Inhibitory Substances (IU/ml)	<0.003

QUALITY ASSURANCE

Quality control measures of the highest standard are in place in the manufacturing environment and these are strictly enforced. The manufacturing environment is also subject to regular auditing by regulatory bodies to ensure compliance. All finished laboratory product is sampled and tested by a suitably approved laboratory using internationally approved methods. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified to enable trace back.

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PACKAGING

Packaged in a multiwall bag with a paper outer and a gas barrier plastic inner liner. Bags are packed on a pallet, in a 72 bags per pallet configuration. No staples or metal fasteners are used.

Net weight	25.0 kg
Gross weight	25.4 kg

STORAGE AND HANDLING

It is recommended that powder is stored at or below 25 °C, relative humidity below 65%, out of direct sunlight and in an odour free environment. While the bag is intact and storage conditions are met, the powder has a shelf life 24 months from the date of manufacture.

CODING

Bags are individually jet coded with the batch number, bag number, date of manufacture (DD/MM/YYYY) and date of expiry (DD/MM/YYYY).

ALLERGEN STATUS

Contains milk and milk products

TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average quantity per 100g
Energy (kJ)	1,520
Fat (g)	1.0
Protein (g)	32.5
Fibre (g)	<1
Cholesterol (mg)	60
Saturated Fat (g)	0.5
Carbohydrate (g)	54.5
Sodium (mg)	390
Calcium (mg)	1250
Iron (mg)	0.2

COMPLIANCE

EU eligible
China eligible
FSSC 22000



Food Safety
ISO 22000
SAI GLOBAL

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