

## PRODUCT SPECIFICATION SHEET

# WHOLEMILK POWDER

## PREMIUM RANGE: MEDIUM HEAT



ISSUE DATE: 14/12/2018    PRODUCT ITEM CODE: 222501

Medium heat Wholemilk 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 Wholemilk Powder can be readily used in a wide range of applications such as fluid milk fortification, cottage cheese, cultured whole milk, starter culture, chocolate dairy drinks, confectionary 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)          | ≤50     |
| Coagulase Positive Staph (cfu/g) | ND      |
| Salmonella (/375g)               | ND      |

### INGREDIENTS

Fresh heat treated cow's milk

### TYPICAL PHYSICAL PROPERTIES

|                             |              |
|-----------------------------|--------------|
| Bulk Density (g/ml)         | 0.50—0.65    |
| Insolubility Index (ml)     | ≤1.0         |
| Ash (%)                     | ≤8.0         |
| pH                          | 6.7 ± 0.2    |
| Colour                      | Pale cream   |
| Flavour                     | Clean, sweet |
| Odour                       | Clean        |
| Scorched Particles (/32.5g) | Max A        |
| Extraneous Matter (/32.5g)  | Absent       |

### TYPICAL CHEMICAL ANALYSIS

|                               |           |
|-------------------------------|-----------|
| Fat (%)                       | 26.0 min  |
| Moisture (%)                  | 3.5 max   |
| Protein (Nx6.38) (m/m%)       | 24.5 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)              | ≤50       |
| 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 64 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 |
|-------------------|----------------------|
| Energy (kJ)       | 2,080                |
| Fat (g)           | 26.5                 |
| Protein (g)       | 24.5                 |
| Fibre (g)         | <1                   |
| Cholesterol (mg)  | 60                   |
| Saturated Fat (g) | 17.4                 |
| Carbohydrate (g)  | 40.0                 |
| Sodium (mg)       | 290                  |
| Calcium (mg)      | 980                  |
| Iron (mg)         | 0.2                  |

### COMPLIANCE

EU eligible  
China eligible  
FSSC 22000



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