

## PRODUCT SPECIFICATION SHEET

# WHOLEMILK POWDER

## PREMIUM RANGE: LOW HEAT



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Low 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 Low 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)	≥6.00
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.

