

PRODUCT INFORMATION SHEET

AGGLOMERATED SKIM MILK POWDER

MEDIUM HEAT PREMIUM



ISSUE DATE: 16-MAY-23

PRODUCT ITEM CODE: 123503

Agglomerated Skim Milk Powder is made from fresh whole milk which has been separated, standardised, heat-treated, evaporated and spray dried.

PRODUCT APPLICATIONS

The Union Dairy Company Agglomerated Skim Milk Powder can be readily used in a wide range of applications such as fluid milk fortification, whiteners, cottage cheese, cultured skim milk, starter culture, chocolate dairy drinks. It is also ideal for re-packing into consumer applications and nutritional products.

PACKAGING

Packaged in a multiwall bag with a paper outer and a NGO inner liner with micro-perforations. Bags are packed on a pallet, in a 72 bags per pallet configuration.

Net weight	25.0 kg
Gross weight	25.4 kg

CODING

Bags are Individually labelled with:

- Factory registration number,
- Bag number,
- Date of manufacture (DD/MM/YYYY),
- Date of expiry (DD/MM/YYYY) and
- Batch number (YYYY/MM/DD).

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 of 24 months from the date of manufacture.

ALLERGEN STATUS

Contains milk and milk products.

INGREDIENTS

Fresh heat-treated skim milk derived from healthy cows' milk.

REGISTRATIONS

DAFF Approved

CERTIFICATIONS

FSSC 22000

Halal

Kosher



TECHNICAL SPECIFICATIONS

TYPICAL CHEMICAL ANALYSIS

Ash (m/m %)	≤ 8.0	Fat (m/m %)	≤ 1.25
Insolubility Index (%)	≤ 1.0	Moisture (m/m %)	≤ 4.0
Nitrates (mg/kg)	≤ 50.0	Nitrites (mg/kg)	≤ 2.0
pH (10% solution)	6.50 – 6.90	Phosphatase (µg p-Nitrophenol/ml)	≤ 2.0
Protein (N x 6.38) (m/m %)	≥ 32.4	Protein (MSNF)	≥ 34.0
Titrateable Acidity (%)	≤ 0.15	WPNI (mg/g)	1.51 – 5.99

TYPICAL MICROBIOLOGICAL ANALYSIS

B. cereus (cfu/g)	≤ 50	Coliforms (/g)	Absent
E. coli (/g)	Absent	Inhibitory Substances (IU/ml)	≤ 0.003
Salmonella (/375g)	Not Detected	Standard Plate Count (cfu/g)	≤ 10 000
Coagulase Positive Staph (/g)	Absent	Yeast & Mould (cfu/g)	≤ 50

TYPICAL PHYSICAL ANALYSIS

Appearance & Colour	Pale cream	Bulk Density (g/ml)	0.45 – 0.70
Flavour & Odour	Clean, sweet	Extraneous Matter (/25g)	Absent
Scorched Particles (/25g)	Absent		

TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average per 100g	Nutrient	Average per 100g
Energy (kJ)	1521.4	Protein (g)	33.3
Fat, Total (g)	0.8	Fat, Saturated (g)	0.5
Carbohydrate (g)	56.0	Sugars (g)	56.0
Sodium (mg)	351.2		

