

PRODUCT INFORMATION SHEET

SKIM MILK POWDER

HIGH HEAT, HEAT STABLE LOW SPORE PREMIUM 25KG UDC



ISSUE DATE: 16-MAY-23

PRODUCT ITEM CODE: 131505

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 High Heat Heat Stable Low Spore Skim Milk Powder can be readily used in a wide range of applications such as stored hot beverages, recombined evaporated milk, recombined sweetened condensed milk, coffee whiteners and bakery products. It is ideal for the previous stated applications due to its' low mesophilic and thermophilic aerobic spore levels.

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	WPNI (mg/g)	≤ 1.50
Heat Stability Tube 1 (0.00ml of Na ₂ PO ₄) (min)	≥ 18.0	Fat (m/m %)	≤ 1.25
Heat Stability Tube 3 (0.50ml of Na ₂ PO ₄)	≥ 18.0	Heat Stability Tube 2 (0.25ml of Na ₂ PO ₄)	≥ 18.0
Moisture (m/m %)	≤ 4.0	Insolubility Index (%)	≤ 0.5
Nitrites (mg/kg)	≤ 2.0	Nitrates (mg/kg)	≤ 10
Phosphatase (µg p-Nitrophenol/ml)	≤ 2.0	pH (10% solution)	6.5 – 6.9
Protein (MSNF) (m/m %)	≥ 34.0	Protein (N x 6.38) (m/m %)	≥ 32.4
		Titrateable Acidity (%)	≤ 0.15

TYPICAL MICROBIOLOGICAL ANALYSIS

B. cereus (cfu/g)	≤ 50	Inhibitory Substances (IU/ml)	≤ 0.003
E. coli (/g)	Absent	Standard Plate Count (cfu/g)	≤ 10 000
Salmonella (/375g)	Not Detected	Yeast & Mould (cfu/g)	≤ 10
Coagulase Positive Staph (/g)	Absent	Thermophilic Aerobic Spores (100°C/30mins) (cfu/g)	≤ 300
Coliforms (/g)	Absent	Mesophilic Aerobic Spores (80°C/10mins) (cfu/g)	≤ 500
Thermophilic Organisms (cfu/g)	≤ 500		

TYPICAL PHYSICAL ANALYSIS

Appearance & Colour	Pale cream	Bulk Density (g/ml)	0.60 – 0.75
Flavour & Odour	Clean, sweet	Extraneous Matter (/25g)	Absent
Scorched Particles (/25g)	A		

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	Sugars (g)	56
Sodium (mg)	351.2		

