

## PRODUCT INFORMATION SHEET

# SKIM MILK POWDER

## MEDIUM HEAT LOW THERMOPHILE PREMIUM



ISSUE DATE: 16-MAY-23      PRODUCT ITEM CODE: 141003

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 Medium Heat Low Thermophile Skim Milk Powder can be readily used in a wide range of applications such as fluid milk fortification, cottage cheese, chocolate dairy drinks, confectionary and ice cream. It is ideal for cultured skim milk and starter culture due to its' low thermophile 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	Fat (m/m %)	≤ 1.25
Insolubility Index (%)	≤ 0.5	Moisture (m/m %)	≤ 4.0
Nitrates (mg/kg)	≤ 50	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	Thermophilic Organisms (cfu/g)	≤ 500
Yeast & Mould (cfu/g)	≤ 50		

## 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)	56.0	Sugars (g)	56.0
Sodium (mg)	351.2		

