

PRODUCT INFORMATION SHEET

WHOLE MILK POWDER

LOW HEAT PREMIUM 25KG UDC

ISSUE DATE: 16-MAY-23 PRODUCT ITEM CODE: 211501



Whole Milk Powder is a ready soluble powder which is made by spray drying heat treated cow's milk

PRODUCT APPLICATIONS

The Union Dairy Company Low Heat Whole Milk Powder can be readily used in a wide range of applications in the confectionary, namely for chocolate, toffee and caramel confections, modern ice cream, milk beverages, toppings and icings, breakfast cereals, soups and sauces, bakery products and coffee whiteners.

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.

| | |
|--------------|---------|
| 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 | Insolubility Index (%) | ≤ 1.0 |
| Fat (m/m %) | ≥ 26.0 | Nitrates (mg/kg) | ≤ 50.0 |
| Moisture (m/m %) | ≤ 3.5 | pH (10% solution) | 6.5 – 6.9 |
| Nitrites (mg/kg) | ≤ 2.0 | Protein (N x 6.38) (m/m %) | ≥ 24.5 |
| Phosphatase (µg p-Nitrophenol/ml) | ≤ 2.0 | Titrateable Acidity (%) | ≤ 0.15 |
| Protein (MSNF) (m/m %) | ≥ 34.0 | | |
| WPNI (mg/g) | ≥ 6.0 | | |

TYPICAL MICROBIOLOGICAL ANALYSIS

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

TYPICAL PHYSICAL ANALYSIS

| | | | |
|-----------------------------|--------------|----------------------------|-------------|
| Appearance & Colour | Pale cream | Bulk Density (g/ml) | 0.50 – 0.65 |
| Flavour & Odour | Clean, sweet | Extraneous Matter (/32.5g) | Absent |
| Scorched Particles (/32.5g) | A | | |

TYPICAL NUTRITIONAL ANALYSIS

| Nutrient | Average per 100g | Nutrient | Average per 100g |
|------------------|------------------|--------------------|------------------|
| Energy (kJ) | 2120 | Protein (g) | 25.5 |
| Fat, Total (g) | 27.6 | Fat, Saturated (g) | 19.6 |
| Carbohydrate (g) | 39.0 | Sugars (g) | 39.0 |
| Sodium (mg) | 277 | | |

