

## PRODUCT INFORMATION SHEET

# WHOLE MILK POWDER

## MEDIUM HEAT PREMIUM 25KG

ISSUE DATE: 16-MAY-23      PRODUCT ITEM CODE: 222501



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

### PRODUCT APPLICATIONS

The Union Dairy Company Medium Heat Whole Milk Powder can be readily used in a wide range of applications such as fluid milk fortification, cottage cheese, cultured whole milk, starter culture, milk beverages, chocolate dairy drinks, confectionary and ice cream, 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 cows' milk.

### REGISTRATIONS

DAFF Approved

### CERTIFICATIONS

FSSC 22000  
HALAL  
KOSHER



# TECHNICAL SPECIFICATIONS

## TYPICAL CHEMICAL ANALYSIS

|                           |           |                                  |           |
|---------------------------|-----------|----------------------------------|-----------|
| Ash (m/m%)                | ≤ 8.0     | Fat (m/m%)                       | ≥ 26.0    |
| Insolubility Index (%)    | ≤ 1.0     | Moisture (m/m%)                  | ≤ 3.5     |
| Nitrates (mg/kg)          | ≤ 50      | Nitrites (mg/kg)                 | ≤ 2       |
| pH (10% Solution)         | 6.5 – 6.9 | Phosphatase (µg -Nitrophenol/ml) | ≤ 2       |
| Protein (N x 6.38) (m/m%) | ≥ 24.5    | Protein MSNF (m/m%)              | ≥ 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)        | 0.50 – 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               | Sugars (g)         | 39.0             |
| Sodium (mg)      | 277              |                    |                  |

