

# SKIMMED MILK CONCENTRATE – LOW HEAT

## PRODUCT DESCRIPTION

Skimmed Milk Concentrate is produced from fresh pasteurized skimmed cow's milk by concentration up to 35% dry matter.

## PARAMETERS BY DELIVERY

Parameters by delivery*	Typical value	Specification
Dry matter	35,0%	34,0% min
pH	6,5	6,2 – 6,9
Titrateable acidity (% lactic acid)	0,15%	0,17% max
Colour	White, pale yellow homogeneous liquid	
Taste and odour	Clean and milky taste and smell	
Temperature	4°C	6°C max at point of loading
Antibiotics	Absent	Absent

## PARAMETERS BY MONITORING

Parameters by monitoring**	Typical value	Specification
Protein in non fat dry matter (N x 6.38)	36,0%	34,0% min
Whey Protein Nitrogen (WPN index)	≥ 6,0mg/g	≥ 6,0mg/g
Fat	0,5%	1,0% max
Standard plate count	< 10.000cfu/g	30.000/g max
Yeast and moulds	< 1cfu/g	10cfu/g max
Salmonella	negative / 25g	negative / 25g

## STORAGE AND SHELF LIFE

Four days after dispatch, if transported and stored at less than 6°C.

## PACKAGING

Bulk.

## QUALITY AND ASSURANCE

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.

\* Parameters to be analyzed by producer and to be reported at delivery of the goods.

\*\* Monitoring frequency on a monthly basis.