

# SKIMMED MILK POWDER

## PRODUCT DESCRIPTION

Skimmed milk powder is produced from cows' milk. After separation of milk into cream and skimmed milk, the skimmed milk is pasteurized, standardised, evaporated into a concentrate and then spray dried into powder form. The product complies with all valid EU legislation for food, especially regulation (EC) 852/2004 and regulation (EC) 853/2004 on the hygiene of foodstuffs.

## STORAGE

Recommended to store in a cool and dry place < 25°C and protected from sunlight.

## SHELF LIFE

Shelf life minimum 18 months after production date, printed on the bag.

## CHEMICAL/PHYSICAL REQUIREMENTS

Criteria	Target value	Tolerance value
Moisture	3,7%	Max 4,0%
Fat content	< 1%	Max 1,25%
Titritable acidity (Adpi)	0,15%	Max 1,15%
Ash	8%	Max 8,5%
Protein (in fat free dry matter)	> 34%	Min 34%
Scorched particles	Disc A	Disc A/B
Solubility index	< 1ml	< 1ml

## MICROBIOLOGICAL REQUIREMENTS

Criteria	Target value	Tolerance value
Total plate count	< 5.000 cfu/g	Max 10.000 cfu/g
Enterobacteriaceae	< 10 cfu/g	<10 cfu/g
E.Coli	Absent/1g	Absent/1g
Yeast and mould	< 10 cfu/g	Max 100 cfu/g
Salmonella	Absent/25g	Absent/25g
Listeria monocytogenes	Absent/25g	Absent/25g
Antibiotics / Delvotest	Negative	Negative