



PRODUCT SPECIFICATION SHEET

Skimmed milk powder – Codex

EU Classification Milk in powder, no sugar or other sweetening matters added.
Fat content < 1.5%, protein on fat free dry matter > 34%, moisture <5%.
Code 0402.10.19.90

Packing Multiwall paperbags with poly inner of 25,0 KGs net each / Big Bags
1000kg

Specification In accordance with the standard of Codex Alimentarius

Description Non fat dry milk is the product resulting from the removal of fat and water from milk and contains the lactose, milk proteins and milk minerals in the same relative proportions as in the fresh milk from which it was made .

Physical Specifications

Colour Off white
Titratable Acidity Max. 0.15
Scorched Particles Max. Disc B (15.0 mg)

Chemical Specifications

Protein 34.00 % (F.F.D.M)
Lactose 51.00 %
Fat 0.70 %
Moisture 4.00 %
Minerals 8.20 %

Microbiological Specifications

Bacterial Estimate Max. 10.000 cfu/g

Heat Treatment

Low Heat Whey Protein Nitrogen min. 6.0 mg/g
Medium Heat Whey Protein Nitrogen 1.51 – 5.99 mg/g
High Heat Whey Protein Nitrogen max. 1.5 mg/g

To be stored in a cool, dry place, at a temperature of max. 20 ° C