



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
Titrateable 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
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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