



LACTO FOODS SPECIFICATION

Product: Skimmed Milk Powder

Product Code: tbc

Issue Status: 11/02/11 Issue 01

1.0 Description:

Low heat spray powder fit for human consumption. The powder is obtained by drying skimmed milk from separation of pure fresh Swedish cow's milk. Before drying the milk is pasteurised at +73 °C for 15 seconds.

2.0 Organoleptic:

Appearance: White to slightly cream coloured, absent of lumps or caked powder.

Taste: No caramel or burnt taste, free from abnormal taste deviations.

3.0 Ingredients:

Skimmed Milk

4.0 Physical and Chemical standards:

Test	Typical
Moisture	<4%
pH	6.7 ± 0.1
Titrateable acidity	<0.15% as lactic acid
Scorched particles	A-B
Loose bulk density	0.45 - 0.55g/cm ²
Ash	<8%
Solubility Index	0.15ml
WPN-Index	>7.5mg/g
Lactate	App. 30mg/100g
Nitrates	<20ppm
Nitrites	<5ppm
Cesium 134 + 137	≤ 10 Bq/kg
Aflatoxin M1	<5ng/kg



5.0 Microbiological standards:

Test	Typical
Enterobacteriaceae	<10/g
Standard Plate Count	<50 000/g
Yeasts & Moulds	<50/g
Bacillus Cereus	<200/g
Staphylococcus aureus	<20/g
Salmonella	Absent/25g
Listeria monocytogenes, environment samples	Absent

6.0 Nutritional Information/100g:

Energy	1560kJ
Calories	375 kcal
Protein	36-37g
Fat	<1.25g
Lactose	52-53g

7.0 Allergen Information:

Milk and product thereof

8.0 Packaging:

25kg 2-ply paper bags with polyethylene (PE) inner liner, 30 bags/pallet.

Each bag is labelled with the date of production

9.0 Storage:

12 months in normal conditions of temperature and humidity

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation