

# Whole Milk Powder

## PRODUCT SPECIFICATION

**Product Group: Whole Milk Powder, Medium Heat, General Trade**

### General description

Free-flowing, medium heat whole milk powder (WMP) produced from fresh pasteurised milk to which no preservative, alkali neutralising or other chemical has been added. For wet addition. Supplied in strippable 25kg bags. Standardised using lactose to a protein content of minimum 34% on a solids non-fat basis. Does not contain permeate.



### Allergen information

Contains Milk and may contain the following: Soy. Produced on shared use equipment with products containing soy oil and soy lecithin.

### International Standards Compliance

This ingredient meets the requirements of:

- China GB standard: 19644-2010
- Codex standard 207-1 999
- Halal and Kosher Certified

### Packaging Information

Packed in 25kg tamper evident, strippable barrier bags (multi walled Kraft paper bag with barrier polyethylene/nylon/EVOH liner). Outer bags are glued closed for tamper evidence. Inner bags are heat sealed. No staples or metal fasteners are used.

Bags are palletised on Slip-sheets 2200x1160mm, protected by a top sheet and full shrink wrapping. Available on 2200x1160mm pallets on request.

### Storage and Shelf Life

Shelf life is 2 years from the date of manufacture when stored in sealed original packaging. Recommended storage is below 25°C and 65%RH, out of direct sunlight and away from strong smelling ingredients.

### Bag Coding

Bags are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MM YYYY) and expiry date 720 days (DD MM YYYY).

### Quality Assurance

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries.

During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.

## General Chemical & Physical Properties

Parameter	Units*	Min.	Max.
Protein / SNF <sup>§</sup>	%	34.0	-
Fat	%	26.0	29.5
Moisture	%	-	4.0
Foreign Matter	/32.5g	-	Absent
Scorched Particles	32.5g	-	Disc A
Insolubility Index	mL	-	1.00
Titrateable Acidity (as lactic acid)	%	-	0.15
Impurities	mg/kg	-	16.0
Bulk density	g/ml	0.52	0.58
Taste	Slightly sweet milky taste without off or foreign flavours.		
Odour	Neutral, without off or foreign odours.		
Appearance	White to off-white/yellow homogenous free flowing fine powder. No lumps that do not break up under moderate pressure.		

## Microbiological Specification

Parameter	Units*	Max.
Aerobic Plate Count (35°C)	cfu/g	5000
Coliforms	cfu/g	1
Yeasts and Moulds	cfu/g	10
Salmonella	cfu/125g	Not Detected
<i>Listeria monocytogenes</i>	cfu/125g	Not Detected
<i>S. aureus</i>	cfu/g	Not Detected
<i>E.coli</i>	cfu/g	Not Detected
<i>B.cereus</i>	cfu/g	100

## Contaminants Specification

Parameter	Units*	Min.	Max.
Radioactivity	-	-	Not detected
Nitrate	mg/kg	-	50
Nitrite	mg/kg	-	2.0
Veterinary drugs	-	-	As per MRLs

<sup>§</sup>SNF = milk solids non-fat = 100% - fat% - moisture%

\*Unless otherwise stated, all percentages used in this document are mass/mass.