

PRODUCT SPECIFICATIONS

HIGH HEAT NONFAT MILK SOLIDS

Description

- Spray dried high heat nonfat dry milk is the powder resulting from the removal of the fat and water from fresh milk.

Physical Characteristics

Physical State:

Color:

Flavor:

Odor:

As Shipped

Powder

Light cream to white

Clean, cooked flavor

Fresh, no off odor

Chemical Characteristics

Protein as is:

Fat:

Moisture:

Ash:

Solubility:

Titrateable Acidity:

Scorched Particles:

25.00% Min.

1.5% Max.

4.00% Max.

8.00% Max.

1.25 ml Max

0.15%

Disc A (7.5mg/g Max)

Microbiological Requirements

Total Plate Count:

Coliform:

E. Coli:

Mold:

Yeast:

Salmonella:

10,000 CFU/g

<10 /mg

Negative

<10 CFU/g

<10 CFU/g

Negative

Ingredients

Nonfat milk solids, whey solids

Packaging and Storage

- Packaged in 50 lbs bags.
- Product should be stored in a dry, cool, clean warehouse free of odors with a temperature below 80°F and relative humidity below 65%.
- Recommended that the product be consumed in less than 24 months to assure fresh tasting product.

Certificates

- Kosher Dairy Certified