

## PRODUCT SPECIFICATIONS

### LOW HEAT NONFAT MILK SOLIDS

#### Description

- Spray dried low 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:	25.00% Min.
Fat:	1.5% Max.
Moisture:	4.00% Max.
Ash:	8.00% Max.
Solubility:	1.25 ml Max
Titrateable Acidity:	0.15%
Scorched Particles:	Disc A (7.5mg/g Max)

#### Microbiological Requirements

Total Plate Count:	10,000 CFU/g
Coliform:	10 CFU /mg
E. Coli:	Negative
Mold:	30 CFU/g
Yeast:	30 CFU/g
Salmonella:	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 2 years from manufactured date to assure fresh tasting product.

#### Certificates

- Kosher Dairy Certified