

PRODUCT SPECIFICATIONS

WHOLE MILK SOLIDS

Description

- Dry whole milk is obtained by removing 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:	23.00% Min.
Fat:	26.00% Min.
Moisture:	4.00% Max.
Ash:	8.00% Max.

Microbiological Requirements

Total Plate Count:	<10,000 CFU/g
Coliform:	<10 CFU/g
E. Coli:	<10 CFU/g
Mold:	<10 CFU/g
Yeast:	<10 CFU/g
Salmonella:	Negative/400g

Ingredients

Whole Milk Powder

Packaging and Storage

- Packaged in 50 lb net weight multi-wall bag with an inner polyethylene bag liner.
- 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 12 months to assure fresh tasting product.

Certificates

- Kosher Dairy Certified