

Whole Milk Powder

140061

Product Description:

Whole Milk Powder is the powder that is obtained by removing water from pasteurized full fat milk. It meets requirements of CODEX STAN 207- 1999 as well as specific country requirements.

Ingredients and Allergens:

MILK CONTAINS: Milk

Certifications:

Kosher Certified
Halal Certified

Package Size and Description:

25 kg bag
Packaged in multiwall Kraft paper bags with polyethylene liners.

Palletizing

Pallet Size 2200 x 1160 mm
Units per Pallet 56
Ti-High 8 x 7

Analytical Characteristics:

Milkfat	26 - 28%
Moisture	maximum 3.5 %
Lactic Acid	0.9 - 1.3% m/m
Titrateable Acidity as Lactic Acid	maximum 0.15 %
Scorched Particle	maximum 7.5 mg/32.5g
Scorched Particle	maximum A Pad
Impurities	maximum 6 mg/kg
Insolubility Index	maximum 1 ml
Protein (as is)	24 - 100%
Protein (SNF Basis)	34 - 40%
Ash	maximum 6.5 %
Lactose	34 - 44% m/m
WPNi	1.51 - 5.99mg/g MSFN
Foreign Matter	maximum Pass per 100g
Aflatoxin M1	maximum <0.5 ppb
Nitrate	maximum <50 mg/kg
Nitrite	maximum <2.0 mg/kg
Lead (Pb) **	maximum 0.05 mg/kg
Arsenic	maximum 0.1 mg/kg
Mercury (Hg)	maximum 0.05 mg/kg

Microbiological Characteristics:

	Maximum
Aerobic Plate Count	5000 cfu/g
Coliform	<10 cfu/g
Salmonella	Negative Per 2 x 375 g
Yeast	50 cfu/g
Mold	50 cfu/g
Listeria monocytogenes	Negative Per 25g
Coagulase positive Staphylococci	<10 cfu/g
Escherichia coli	Negative per g
Bacillus cereus	<100 cfu/g
Aerobic Thermophilic Spores	1000 cfu/g
Enterobacteriaceae	<10 cfu/g
Aerobic Thermophiles	50000 cfu/g

*Product manufactured from dairy ingredients which have been screened for antibiotic residues according to the requirements of the United States Food & Drug Administration Pasteurized Milk Ordinance (PMO).

**Lead UCL based on milk powder basis. To convert to raw milk basis multiply value by 0.128.



Dairy Farmers of America

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Physical Properties:

Appearance / Color Uniform white to light cream color, practically free from visible dark particles

Flavor / Odor Sweet, clean and pleasing with no off flavors

Body / Texture Free flowing or lumps that break up under moderate pressure

Lot Coding:

Example MFG: 21/01/2015 212761111
EXP: 20/01/2017 26% 0723

Explanation Mfg Date (DD/MM/YYYY) Lot Number
Expiry Date (DD/MM/YYYY) Fat Content Seq Bag No

Storage and Transportation:

	Minimum	Maximum
Recommended Warehouse Storage Temperature	--	80°F / 27°C
Recommended Transportation Temperature	--	80°F / 27°C
Product Temperature	--	80°F / 27°C

Shelf Life: Approximately 730 days at specified storage conditions.

Storage Statement: Product should be shipped and stored in a cool, dry environment with relative humidity below 70%.
Protect from moisture and foreign odors.

Nutritional Information (per 100 grams):

Calories	498.87 cal
Total Fat	27.69 g
Saturated Fat	17.23 g
Trans Fat	1.11 g
Polyunsaturated Fat	1.03 g
Monounsaturated Fat	8 g
Cholesterol	105.9 mg
Sodium	370.66 mg
Total Carbohydrate	39.02 g
Dietary Fiber	0 g
Total Sugar	39.02 g
Added Sugar	4 g
Protein	24.82 g
Vitamin D	0.83 mcg
Calcium	900.19 mg
Iron	0.38 mg
Potassium	1142.25 mg
Vitamin A	370 mcg RAE
Phosphorus	703.51 mg
Ash	5.46 g
Water	3.01 g

Source of Nutritional Data: By Genesis calculation WMP Export 09.08.2016

REGULATORY STATEMENTS

Country of Origin:

This product was manufactured by Dairy Farmers of America, Inc (DFA) in the United States of America in full compliance with the regulations of the United States Food and Drug Administration and the state where the product was manufactured. The establishment where the product was manufactured is under supervision by official and competent authority.

rBST / rBGH Status:

DFA cannot confirm that this product, manufactured at the facility(ies) listed below, was produced with milk that is rBST-free.

The United States Food and Drug Administration (FDA) has determined that milk from cows treated with rBST is safe for human consumption and has allowed its sale since February 1994. DFA is committed to providing its customers with dairy products that are safe for human consumption and that fully comply with all applicable governmental regulations. Currently, there is not a practical test available to determine if milk is or is not from a cow treated with rBST.

Manufacturing Plant Site

Fallon, NV (32-04) Garden City, KS (20-2143)

Gluten status:

This product does not contain ingredients believed to contain gluten.

GMO (Genetically Modified Organism) Status:

The U.S. Food and Drug Administration ("FDA") has found that genetically-modified ("GM") feed is not materially different than non-GM feed. DFA agrees with the FDA and believes that milk is non-GM, regardless of the cow's diet. DFA advises its customers to make an independent determination as to the GM status of its products.

Dietary Information:

According to DFA's interpretation of vegetarian and vegan dietary guidelines, this product is suitable for the following special dietary practices:

- Lacto Vegetarian
- Ovo Lacto Vegetarian

SDS (Safety Data Sheet):

Product SDS (Safety Data Sheet) is available upon request.

Enzyme Statement:

Enzyme statement is not applicable to this product

Quality Assurance Statement:

Strict quality control & food safety procedures including GMP & HACCP are enforced during the manufacture of this product. Each lot of product is sampled and tested using laboratory methods that reference standard testing procedures. Dairy Farmers of America, Inc. manufacturing facilities are audited annually by recognized third party organizations.

Initial Date	07.31.2017	Per Approved DFA Product Specification:	140061
Revision Date:	05.30.2019		

The information contained in this product information bulletin is correct to the best of Dairy Farmers of America, Inc.'s knowledge. Information contained herein is reviewed every three years or more frequently as necessary.