


Low heat instant area

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		Valid from: 2014.03.17 Valid to: 9999.03.17
Skimmed milk Powder Kosher 25 kg Status: Working		

Replaces specification	100000974508
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GENERAL DESCRIPTION

Skimmed milk powder, that can be from medium or high heat treated milk, which is then dried by atomization. Derived from cows' milk.

GENERAL REQUIREMENTS

Quality and Legislation

The raw material shall comply with applicable laws and regulations in the country of its destination or Codex Alimentarius, whichever is stricter, unless otherwise specified. If the purchaser has determined specific limits for its own needs, the strictest of the three shall apply.

Quality	Food grade The raw material must not contain any substances, materials or biological agents in amounts which may represent a risk to consumer health.	Only lactose is allowed for protein standardization. The lactose used for standardization is not made from bleached whey and does not contain any substances which are not allowed for Infant Nutrition (e.g. annatto).
Legal	Must conform to the food legislation of the country of destination	

Certificate requirements


Certificate required	ZZCertificate of analysis ZZCertificate of origin ZZTo be supplied for each batch code	
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INTENDED USE

Most critical product type	Infant nutrition	
Relevant process	Used in products made by dry mixing without any further heat processing	

COMPOSITION

Component	
Milk Skimmed Powder	

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SENSORY REQUIREMENTS

Appearance as is	Absence of lumps, with the exception of those which crumble easily
Color as is	White to yellowish in color without scorched particles
Taste as is	Must be pure, i.e. neither tallowy, nor stale, nor of caramel and must not have any other abnormal taste deviations. The taste must also be controlled in a 10% reconstitution.

PHYSICAL-CHEMICAL REQUIREMENTS

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Quantitative

Parameter	Minimum	Maximum	Target	Comments
Moisture		4 g/100g		Oven method
Acidity		0,15 %(m)		ADPI, as lactic acid
Crude proteins	35 g/100g			Según COVENIN 1481:2001
Fat content		1,25 g/100g		

Qualitative

Parameter	Comments
Foreign material	Free from (state of the art)
Impurities	Free from (state of the art)
Scorched particles	Max. disk B (scorched particles ADPI on 25 g)
Coloring matters	Absent, conform to Codex Alimentarius standards

ADDITIVES


In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Parameter	Minimum	Maximum	Requirement	Comments
Additives			Absent	

CONTAMINANTS

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Parameter	Maximum	Requirement	Comments
Aluminum	2,5 mg/kg		
Arsenic	0,03 mg/kg		
Cadmium	0,05 mg/kg		
Lead	2,5 mg/kg		
Mercury	0,005 mg/kg		
Nitrate	5 mg/kg		

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Nitrite	150 mg/100g		
Antibiotics			ausente
Cyanuric acid	2,5 ppm(m)		
Melamine	2,5 ppm(m)		
Pesticides			Ausente
Aflatoxin M1	4 µg/kg		The indicated limit is based on Codex norm for liquid milk. Local legislation, which can be stricter, has to be respected.

MICROBIOLOGICAL REQUIREMENTS

The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:

n = Number of samples

c = Maximum number of samples greater than or equal to m and less than M

m = Microbiological limit that:

- in a 2 class plan separates good from defective quality;
- in a 3 class plan separates good from marginally acceptable quality.

M = Microbiological limit that:

- in a 3 class plan separates marginally acceptable from unacceptable quality;
- in a 2 class plan M may be assimilated to m.

Contaminant Microorganisms

Parameter	n	c	m	M	Comments
Aerobic mesophilic microorganisms	1	0	1.000 /g		COVENIN 1481:2001
Enterobacteriaceae	1	0	10 /g		M.I 33.001
Staphylococcus aureus/Staphylococci coagulase positive	1	0	100 /g		Según COVENIN 1481:2001
Salmonella	1	0	0 /25g		


PACKAGING, STORAGE & TRANSPORTATION

Use only Packaging Materials for food ingredients which are compliant to relevant food contact regulations/international standards.

Upon request, the vendor must provide a certificate of compliance to the food contact regulations for all food ingredient packaging materials.

Parameter	Requirement	Comments
Packaging	Use only contact packaging materials approved for food use in the country of destination Impervious to air Impervious to light Impervious to moisture	Packaging of this product must conform to the specialized Nestlé requirements for strippable packaging. Full details are available on request.

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Minimum shelf life from manufacturing date	Storage conditions	Comments
	Do not store over 30 ° C (86 ° F) In a dry place Do not store over 70 % RH	

ANALYTICAL METHODS

Analytical methods	Analytical methods are available on request
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