



10220 N. Ambassador Dr. Kansas City, MO 64153  
Tel: 1-888-487-6455 Fax 1-816-801-6701

# Product Information Bulletin

Dairy Farmers of America

**Name:** 25KG WHOLE MILK POWDER 26% EXPORT  
**SAP material:** 136761

**Manufacturing Site:**

Fallon, NV

**Product Description:**

Whole Milk Powder or Whole Dry Milk is obtained by the removal of water from pasteurized milk, which may have also been homogenized. Whole Dry Milk 26% contains approximately 26% milkfat.

**Ingredients:**

MILK

**Allergens:** MILK

**Dimensions:** *Product:* n/a  
*Package:* 25 kg bags  
*Case:* n/a

**Palletization:** *Bags per pallet:* 56  
*Ti - High:* 8 x 7

**Certification:** *Kosher:*  Yes if box is checked  
*Halal:*  Yes if box is checked  
*Organic:*  Yes if box is checked

**Storage:** Controlled Dry Storage

**Temperature:** *Shipping:* ≤ 80° F / <27°C  
*Storage:* ≤ 80° F / <27°C

**Shelf Life:** 730 days from date of manufacture

**Typical Analytical Characteristics:**

Milkfat	minimum 26.0%
Moisture	maximum 3.5%
Titrateable Acidity	maximum 0.15%
In solubility Index	maximum 1.00 %
Scorched Particle	maximum 15.0 mg (disc B)
Protein (SNF basis)	Minimum 34%
Protein (as is)	24.0 - 27.5%
Ash	Maximum 6.5%
Antibiotic Residue	Negative on raw materials

**Typical Physical Properties:**

Color	uniform cream to dark cream color, free of dark particles
Flavor	clean and pleasing, typical of whole milk
Odor	clean and free of off odors
Body/Texture	free flowing / lumps that break under moderate pressure

**Typical Microbiological Characteristics:**

Aerobic Plate Count	maximum 10,000 cfu / g
Coliform	< 10 cfu / g
Coagulase positive staphylococci	< 10 cfu / g
Yeast & Mold	maximum 100 cfu / g
Salmonella	Negative per 375 g
Listeria monocytogenes	Negative per 25 g
E. Coli	<10 cfu / g

**Packaging:**

Packed in gas-flushed, 25 kg, polyethylene lined, multi-layer paper bags.

**Product Coding:**

*Product is assigned a lot number which provides traceability.*

Product is labeled with Lot (2127 DD/MM/YYYY), bag number and Exp date (DD/MM/YYYY).

**Nutritional Information (per 100 grams):**

Calories	496 cal
Calories from Fat	240.39 cal
Total Fat	26.71 g
Saturated Fat	16.742 g
Trans Fat	1.08 g
Polyunsaturated Fat	0.665 g
Monounsaturated Fat	7.924 g
Cholesterol	97 mg
Sodium	371 mg
Potassium	1330 mg
Total Carbohydrate	38.42 g
Dietary Fiber	0 g
Sugars	38.42 g
Other Carbohydrates	0 g
Protein	26.32 g
Vitamin A	934 IU
Vitamin C	8.6 mg
Calcium	912 mg
Iron	0.47 mg
Vitamin D	20 IU
Vitamin E	0.58 mg
Vitamin K	2.2 mcg
Thiamin	0.283 mg
Riboflavin	1.205 mg
Niacin	0.646 mg
Vitamin B6	0.02 mg
Folate	37 mcg
Vitamin B12	3.25 mcg
Biotin	-- mcg
Pantothenic Acid	2.271 mg
Phosphorus	776 mg
Iodine	-- mcg
Magnesium	85 mg
Zinc	3.34 mg
Selenium	16.3 mcg
Copper	0.08 mg
Manganese	0 mg
Chromium	-- mcg
Molybdenum	-- mcg
Chloride	-- g

Source of Nutritional Data: USDA NDB # 01212

**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.

**Gluten status:**

This product  Does  Does Not Contain ingredients believed to contain gluten.

**GMO (Genetically Modified Organism) Status:**

To the best of Dairy Farmers of America, Inc.'s (DFA) knowledge, neither the product nor its component parts contain any genetically modified organisms which have been intentionally modified from their naturally occurring state through recombinant DNA techniques.

**Natural Status:**

The product contains only natural ingredients and does not, to the best of our knowledge, contain artificial ingredients.

**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

**MSDS (Material Safety Data Sheet):**

Under the requirements of OSHA's Hazard Communication regulation, this product is a food and is excluded from the requirement for MSDS as provided in 29 CFR 1910.1200(b)(5)(iii).

**Enzyme Statement:**

- Product is manufactured using microbial enzymes  
 Product may be manufactured using enzymes of animal origin  
 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.

**rBST / rBGH Status:**

Currently, there is not a practical test available to determine if milk is or is not from a cow treated with rBST. 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. While a large portion of the milk that DFA receives from its producers is rBST-free, DFA cannot certify that all milk received from its producers is rBST-free. Accordingly, DFA is not able to certify that this product is rBST-free.



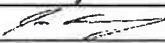

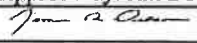


These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Contingente Arancelario del Tratado de Promocion Comercial entre la Republica de Panama y los Estados Unidos de America, and for delivery between January 1st and December 31st, 2015.

<b>Issue Date:</b>	4/29/2014	<b>Revision Date:</b>	n/a	<b>Per DFA Approved Product Specification:</b>	FPS 136/61
		<b>Effectivity Date:</b>	n/a		

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.



		<b>Michigan Milk Producers Association</b> 41310 Bridge Street Novi, MI 48376  Phone: 248-474-6672 Fax 248-442-5695			
Product Category:	Whole Milk Powder – Spray Processed		Effective:	10/01/2013	
Product Name:	Whole Milk Powder 26% - Medium Heat		Supersedes:	N / A	
Specification #	Issued By: John Connolly	Approve By: Amandeep Dhillon	Approve By: Jim Dodson		
1020210					

### 1.0 Description





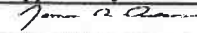
Whole Milk Powder is obtained by removal of water only from pasteurized milk. It contains the lactose, milk proteins, milkfat, and milk minerals in the same relative proportions as the milk from which it is made. It does not contain any added preservative, neutralizing agent, or other chemicals.

### 2.0 Physical & Chemical Characteristics

Characteristic	Value	Test Method	COA
Butterfat	≥ 26.0 %	SMEDP	X
Moisture	≤ 3.5 %	SMEDP	X
Scorched Particles	≤ 15.0 mg "B" pad	SMEDP	X
Solubility	< 1.0 ml	SMEDP	
Titrateable Acidity (as lactic acid)	≤ .18 %	SMEDP	X
Protein (As Is)	23.5 % to 27.5 %	SMEDP	
Protein – SNF Basis	≥ 34.0 % of MSNF (100% -Milk Fat % -Moisture %)	GB 5009.5 / AOAC	X
Whey Protein Nitrogen	1.5 to 5.9 mg / g	SMEDP	
Color	Uniform White to Light Cream	Visual Inspection	
Sensory	Free from Objectionable Flavor or Odors	Organoleptic	X
Chromium	≤ 2.0 mg /kg	GB 2760 / AOAC	X
Arsenic	≤ 0.5 mg /kg	GB 2760 / AOAC	X
Nitrite	≤ 2.0 mg /kg	GB 2760 / AOAC	X
Nitrates	≤ 50 mg /kg	GB 2760 / AOAC	X
Impurity	≤ 16 mg /kg	GB 5413.30 / AOAC	X
Aflatoxin M1	≤ 0.5 µg /kg	GB 2761 / AOAC	X
Antibiotic	Negative (Compliant PMO; Appendix N)	SMEDP	X

### 3.0 Microbiological Characteristics

Characteristic	Value	Test Method	COA
Standard Plate Count	≤ 10,000 cfu / g	BAM - AOAC	X
Coliform	< 10 cfu / g	BAM – AOAC	X
Escherichia Coli	< 10 cfu / g	BAM – AOAC	X
Yeast & Mold	< 10 cfu / g	BAM – AOAC	X
Coagulase-positive staph aureus	< 10 cfu / g	BAM – AOAC	X
Listeria (375 g)	Negative	BAM – AOAC	X
Salmonella (750 g)	Negative	BAM - AOAC	X

 <b>MMPA</b> MICHIGAN MILK PRODUCERS ASSOCIATION		Michigan Milk Producers Association 41310 Bridge Street Novi, MI 48376  Phone: 248-474-6672 Fax 248-442-5695		 <b>MMPA</b> MICHIGAN MILK PRODUCERS ASSOCIATION	
Product Category:	Whole Milk Powder – Spray Processed		Effective:	10/01/2013	
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Specification #	Issued By: John Connolly	Approve By: Amandeep Dhillon	Approve By: Jim Dodson		
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#### 4.0 Miscellaneous Descriptions

Item	Required	COA
U.S. Standards for Grade	U.S. Extra Grade	
Allergens	Milk	
Ingredients	Milk	
Storage Temperature	≤ 80°F or ≤ 27°C with humidity ≤ 65 %	
Shipping Temperature	Same as storage	
Kosher Certificate	OU – Kosher Division of Orthodox Union	
Halal Certificate	The Islamic Food & Nutrition Council of America	
Pasteurization	Compliant with Pasteurized Milk Ordinance	

#### 5.0 Nutrition Facts



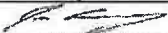

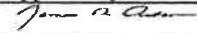
Component	Value	Component	Value
Calories (Kcal)	496	Potassium (mg)	1330
Calories from fat	240	Vitamin A (IU)	934
Total fat (g)	26.71	Vitamin C (mg)	8.6
Saturated fat (g)	16.7	Calcium (mg)	912
Cholesterol (mg)	97	Iron (mg)	.47
Total Carbohydrate (g)	38.4	Riboflavin (mg)	1.2
Sugars (g)	38.4	Phosphorus (mg)	776
Protein (g)	26.32	Ash (g)	6.1
Sodium (mg)	371	Moisture (g)	2.47

- Calculated value of 100 grams of Whole Milk Powder based on USDA Nutrient Data Laboratory – Agricultural Research Service NDB No: 01212. Analysis may be need for these nutrients as they occur in the final product as required by US-21CFR131.147, US-GRAS Generally recognized as safe, CA-FDR B.08.013 Whole Milk Powder, Dry/Powdered Whole Milk

#### 6.0 Statements

- MMPA Whole Milk Powder meets all requirements of North American Free Trade Agreement (NAFTA).
- Products manufactured by Michigan Milk Producers Association do not contain gluten
- MMPA Products are exempted from OSHA Hazard Communication Standard #303 since they are subject to Food and Drug Administration labeling requirements.
- This product was produced from raw milk meeting the somatic cell ( ≤ 400,000 per ml.) and bacterial standard plate count ( ≤ 100,000 per ml.) requirements of Regulation (EC) No 853/2004 Annex III, Section IX, Chapter I, III Criteria for Raw Milk.

#### 7.0 Plants

		<b>Michigan Milk Producers Association</b> 41310 Bridge Street Novi, MI 48376  Phone: 248-474-6672 Fax 248-442-5695			
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1020210					

<b>MMPA - Ovid</b>	
<b>Address</b>	431 Williams Street, Ovid MI 48866
<b>Phone / Fax</b>	Phone 989-834-2221 Fax 989-834-2486
<b>Plant Identification</b>	IMS 26-123 Europe 1810532
<b>Bioterrorism Act</b>	15067918418
<b>Shipping Hours</b>	Monday – Friday 8:00 AM to 3:30 PM

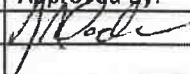
**8.0 Packaging**  
**Dimensional Information**

Product Code	Description	Product Weight	Bag Height/Length/Width	UPC Code	Layer / Tiers	Pallet Heights	Product Weight per Pallet
1020210	25kg Grade A WMP– 26%	25 kg (55.15 lbs.)	35.4" x 5.5" x 21.0" Multiwall Kraft bags with polyethylene inner liner	0 77777 10950 2	5/9	55 "	1,125 kg (2,480 lbs.)

**Powder Coding**

<b>Ovid</b>	
MFG DATE/LOT NO.	02-05-07V
SUB LOT	001-001
<b>90 Bags per lot</b>	

**9.0 Product Specification History**

Effective Date	Revision	Reason for Change / Initiator	Approved By:
10/01/2013	0	Specification birth date, J. Connolly	

 **Gustavo Wüst**  
Export Manager  
Hoogwegt U.S., Inc.

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Bluegrass Dairy and Food, Inc.

606 West Main St.

Springfield, Kentucky 40069

Phone 859/336-7643 or Fax: 859/336-5218

Email: [bjwilliams@bluegrassdairy.com](mailto:bjwilliams@bluegrassdairy.com)

### GENERAL SPECIFICATION

PRODUCT: WHOLE MILK POWDER

CODE: BDF0032C

ISSUE DATE: 02-22-13, REVIEWED 1-09-14

KOSHER STATUS: YES, ORTHODOX UNION

INGREDIENTS: WHOLE MILK SOLIDS.

FLAVOR AND AROMA: WHOLE MILK FLAVOR.

COLOR: LIGHT CREAM.

SCORCHED PARTICLE: ADPI (B) PAD OR BETTER.

ANALYTICAL:

MOISTURE	3.5% MAX
FAT	28.5 +/- 1%
PROTEIN	26.0% TYPICALLY
TITRATABLE ACIDITY	0.14% MAX

BACTERIOLOGICAL:

STANDARD PLATE COUNT/ (cfu/g)	10,000 MAX
COLIFORM/ (cfu/g)	<10
YEAST & MOLD/ (cfu/g)	<10
SALMONELLA/ (375g)	NEGATIVE
LISTERIA/ (25g)	NEGATIVE
STAPH. (COAG. +)/ (cfu/g)	NEGATIVE/<10

PACKAGE: 50-POUND NET WT. BAG WITH 2 MIL FDA APPROVED LINER.

STORAGE: PRODUCT STORED AT AMBIENT TEMPERATURE NOT TO EXCEED 80°F AND <70% RELATIVE HUMIDITY.

SHELF LIFE: 9 MONTHS WHEN STORED AS RECOMMENDED.

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in a finished product.



Gustavo Wüst  
Export Manager  
Hoogwegt U.S., Inc.

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