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Dairy Farmers of America

Product Information Bulletin

Name: Skim Milk Powder
SAP material: various depending on pack size & Heat Treatment
Manufacturing Site:
Product Description:
 Skim Milk Powder is the powder that is obtained by removing water from pasteurized skim milk or condensed milk. It is a convenient, economical concentrated source of protein, lactose, B vitamins, calcium & other minerals.

Packaging:
 Available packed in 25kg or 50 lb multiwall kraft paper bags with polyethylene liners or 2,000 lb plastic-fiber bulk totes.



These specifications are for product to be offered and delivered by Hoogwegt US Inc, for the contingente arancelario del tratado de promocion comercial entre Panama and the USA, and for delivery during 2015.

Ingredients:
 MILK, MILK PERMEATE
Allergens: MILK
Product: N/A
Dimensions: *Package:* varies by pack size
Case: varies by pack size
Palletization: *Cases per pallet:* varies by pack size
Ti - High: varies by pack size
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
Storage: ≤ 80° F

Nutritional Information (per 100 grams):

Calories	362 cal
Calories from Fat	6.93 cal
Total Fat	0.77 g
Saturated Fat	0.499 g
Trans Fat	0.023 g
Polyunsaturated Fat	0.03 g
Monounsaturated Fat	0.201 g
Cholesterol	20 mg
Sodium	535 mg
Potassium	1794 mg
Total Carbohydrate	51.98 g
Dietary Fiber	0 g
Sugars	51.98 g
Other Carbohydrates	0 g
Protein	36.16 g
Vitamin A	22 IU
Vitamin C	6.8 mg
Calcium	1257 mg
Iron	0.32 mg
Vitamin D	332 IU
Vitamin E	0 mg
Vitamin K	0.1 mcg
Thiamin	0.415 mg
Riboflavin	1.55 mg
Niacin	0.951 mg
Vitamin B6	0.361 mg
Folate	50 mcg
Vitamin B12	4.03 mcg
Biotin	20.1 mcg
Pantothenic Acid	3.56 mg
Phosphorus	968 mg
Iodine	235 mcg
Magnesium	110 mg
Zinc	4.08 mg
Selenium	27.3 mcg
Copper	0.41 mg
Manganese	0.02 mg
Chromium	-- mcg
Molybdenum	18.9 mcg
Chloride	-- g

Shelf Life: 730 days from date of manufacture
Typical Analytical Characteristics:

Milkfat	not greater than 1.25%
Moisture	not greater than 4.00%
Titrateable Acidity	not greater than 0.15%
Solubility Index	not greater than 1.00 mL
Scorched Particle	not greater than 15.0 mg (dlsc B)
WPN	** SEE ADDITIONAL NOTES
Antibiotic Residue	Negative on raw materials
Protein	not less than 34.0%

Typical Physical Properties:

Color	uniform light cream color
Appearance	n/a
Flavor	typical of skim milk
Odor	clean and free of off odors
Body/Texture	free flowing / lumps that break under moderate pressure

Typical Microbiological Characteristics:

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

Source of Nutritional Data: USDA Nutritional Database NDB No: 01091 release 24 (2011)
http://www.nal.usda.gov/nic/foodcomp/cgi-bin/list_nut_edit.pl