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100012204305

Valid from: **2021.10.24**

Valid to:

**Purchasing Specification
Raw Material**

Milk Cow Whole Powder Instant 26% Fat MR4

Status: **Approved**

Reason for new version

MR4 rules in Micro are applied

GENERAL DESCRIPTION

Unfortified powdered whole cows milk, spray dried. Contains soy lecithin.
Non-GMO.

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.	
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NESTLÉ INTENDED USE

Relevant process	Used in products made by dry mixing without any further heat processing	
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Not for use in Infant Nutrition and Healthcare Nutrition

ALLERGENS

All materials delivered to Nestlé must comply with the assessment and requirements signed-off by the vendor manufacturing site in the Nestlé Major Allergen Declaration (MAD) form, for materials where MAD document is required.

MAD exemptions include any material supplied to Petfood manufacturing facilities, gasses, strong acids and lyes as well as unprocessed raw agricultural food commodities supplied directly to Nestlé manufacturing facilities.

COMPOSITION

Printed on: 2022.11.25	Following formats are used in this specification: Dates: YYYY.MM.DD; Numbers: 1,234,567.890	Page 1 of 5 pages
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Component	Minimum	Maximum	Target	UOM
Milk Powder			99.7	%
Lecithin Soy INS322i			0.3	%



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SENSORY REQUIREMENTS

Appearance as is	Typical
Texture as is	Typical
Color as is	Typical
Taste as is	Typical rich creamy flavour

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		3.5 g/100g	3.1 g/100g	Oven method Moisture can be alternatively measured
Titration acidity				0.15 %m/v
Crude proteins	24.2 g/100g	27.5 g/100g	24.5 g/100g	On As Is basis Minimum 34.0 g/100g on Solids Non Fat
Carbohydrate			40.3 g/100g	40.3 g lactose/100g
Fat content	26.0 g/100g	28.0 g/100g	26.3 g/100g	
Sodium			260 mg/100g	
Calcium			830 mg/100g	
Solubility index		1.0 ml		ISO 8156 Excellent solubility
Wettability		40 s		40°C
Texture				Good flow properties


Qualitative

Parameter	Comments
Foreign material	Good Manufacturing Practices and appropriate processing steps prior to packing, must be in place to ensure the absence of foreign materials.

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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	with the exception of soy lecithin

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	UoM	Comments
Chlorate	1.5	mg/kg	
Perchlorate	0.15	mg/kg	
Antibiotics			Not detectable
Melamine	20	mg/kg	
Aflatoxin M1	4	µg/kg	

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.

The vendor determines how the verification (testing) is done to demonstrate compliance to the microbiological requirements.

Contaminant Microorganisms

Parameter	n	c	m	M	Comments
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Aerobic mesophilic microorganisms	5	0	10,000 /g	cfu/g ISO 4833
Enterobacteriaceae	5	0	10 /g	ISO 21528 Incubation temperature 37 °C
Salmonella	10	0	0 /25g	ISO 6579

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	Suitable to protect and preserve the contents	Packaging of this product must conform to the specialized Nestlé requirements for strippable packaging. Full details are available on request.