


*Leche  
Skimmed  
Low Heat*

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<p><b>Milk Cow Skimmed Powder Low Heat MR4</b> Status: <u>Approved</u></p>		

<p>Reason for new version</p>	<p>Modified:</p> <ul style="list-style-type: none"> <li>- General Description</li> <li>- Color</li> <li>- Acidity comment</li> <li>- Solubility index</li> <li>- Foreign material statement</li> <li>- Microbiological requirements</li> <li>- Packaging requirements</li> </ul> <p>Deleted:</p> <ul style="list-style-type: none"> <li>- Impurities statement</li> <li>- Storage conditions</li> </ul>
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**GENERAL DESCRIPTION**

Skimmed milk powder (Nonfat Dry Milk), dried by atomization.  
If protein will not be standardized by the supplier, this must be agreed in advance with the receiving factory.  
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.

<p>Quality</p>	<p>Food grade The raw material must not contain any substances, materials or biological agents in amounts which may represent a risk to consumer health.</p>	
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**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**

**Component**

Milk Skimmed Powder

**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 apparent 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.

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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 on a reconstituted basis
Crude proteins	34 g/100g			Total nitrogen x 6.38, on solid non-fat
Whey protein nitrogen, undenaturated	6.00 mg/g			WPNI according to ADPI
Fat content		1.25 g/100g		
Solubility index		1 ml		ADPI

**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

Scorched particles	Max disk B (scorched particles ADPI on 25 g)
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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	

**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
Antibiotics			MRLs (maximum residue limits) according to regulations, or non-detectable by reference method for non-authorized antibiotics
Cyanuric acid	2.5000	mg/kg	



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Melamine	2.5000	mg/kg	The indicated limit is based on Codex norm for liquid milk. Local legislation, which can be stricter, has to be respected.
Aflatoxin M1	4.0000	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
Aerobic mesophilic microorganisms	5	0	10,000 /g		ISO 4833
Enterobacteriaceae	5	0	10 /g		ISO 21528-2 Incubation temperature 37 °C
Salmonella	10	0	0 /25g		ISO 6579 Max. pooling 375 g per examination

**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	



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**ANALYTICAL METHODS**

Analytical methods

Analytical methods are available on request