



Extra Grade	HIGH HEAT
Spray Dried Nonfat Dry Milk ~ Formula 205	
Prepared by: Tom Honse	Approved by: Tom Honse
Revised: 06/15/2010	Supersedes: 04/15/2008

Regulations/General:

This product conforms to the USDA Standards in 7CFR §58.248, the Standards of Identity in 21CFR§131.125, and complies with FDA's Good Manufacturing Practices in 21CFR§110. Prior to receipt, the raw milk used to produce this product is screened for antibiotic residues per the approved methods mandated by the Federal Pasteurized Milk Ordinance (PMO). The product is legally pasteurized through a state-sealed HTST unit at a minimum 161°F (72°C)/15 sec. as part of the production process.

Description:

This product is a food-grade powder resulting from the removal of only water from pasteurized skim milk. It shall be white to light cream in color, free-flowing and free of lumps that do not break up under slight pressure. It shall be practically free of dark particles. Flavor shall be sweet, pleasing, but slight chalky, cooked, feed or flat flavors are permissible.

Chemical/Physical & Microbiological:

CHEMICAL/PHYSICAL	TYPICAL*	SPECIFICATIONS
*%Moisture ^{15.111} (vacuum)	3.0	≤ 4
*%Butterfat ^{15.086} (ether extraction)	0.7	≤ 1.25
*%Titratable Acidity ^{15.021} (10% solution as lactic acid)	0.13	≤ 0.15
*Scorched Particles ^{15.172}	Disk A 7.5mg	Disk B ≤ 15mg
*Protein ^{15.132} (Kjeldahl x 6.38)	35.0	34 min
*Ash ^{15.041}	6.3	≤ 8.0
*Solubility Index ^{15.171}	0.10 ml	≤ 2.0 ml
*Whey Protein Nitrogen (WPN) ^{1-D.1.v.}	0.70 mg/g	≤ 1.5 mg/g
*pH ^{15.022} , (10% solids basis)	6.4 – 6.8	≥ 6.4 min.
%Granulation (10g; mechanical shaker, 10 minutes, med setting)	98 thru USS#40	

MICROBIOLOGICAL	TYPICAL**	SPECIFICATIONS
*Bacterial estimates (SPC) ^{6.020}	< 10 cfu/g	≤ 10,000 cfu/g
*Coliform ^{7.020 & 7.070}	< 10 cfu/g	< 10 cfu/g
*Yeast/Mold ^{8.115}	< 10 cfu/g	< 50 cfu/g
*Coag.+ Staph ^{5.050} (1x/shift individual plates)	Negative (to test)	
*Salmonella ^{5.020 & 15.035} (2x375g composite)	Negative (to test)	

Methods of Analysis

As mandated by PMO – APHA *Standard Methods for the Examination of Dairy Products* – 17th Ed.

ADDITIONAL REFERENCES: 1) USDA DA Instruction-918-RL, Laboratory Methods and Procedures
2) ADPI *Publication-Standards for Grades of Dry Milks, including Methods of Analysis* (Bulletin 916)

*Typical Analysis. Not all tests performed on each sub lot. *Added tests can be done at additional customer cost*

Shelf Life/Packaging/Coding:

Shelf life – 1 year when shipped and stored at ambient temperatures less than 90° F.

Packaged in 25kg bags x 40/pallet and 2000# totes.

Coding information printed/stamped on package with product name, state plant number

CODE: 4-digit AMPI ID number, 1YYDAY (Julian date) and sub lot letters/number.

Example: 6000110200FR09 6000 = Freeman-110 = 2010-200 for Jul 19-sublot FR 09

1 subplot = 2 pallets or 1 tote

Kosher: Yes – O-U_D

Allergens: milk

AMPI Product Codes: 205-7055 = HH NFDM 25kg bags; 207-7600=Super HH totes

COUNTRY OF ORIGIN:

AMPI is a major Midwestern American Dairy Cooperative that uses only domestic milk in the manufacturing of our dairy products.

FOREIGN MATERIAL PROTECTION:

All AMPI dairy powders pass over a set of in-line rare-earth magnets followed by a sieving procedure that utilizes a 40 mesh screen immediately prior to the final packaging step.

Ingredients:**Pasteurized Nonfat Dry Milk**

NUTRIENTS	UNITS	/100g
Water	g	3.16
Energy	Kcal	362
Protein	g	36.16
Total Lipid (fat)	g	0.77
Trans Fatty Acids	g	0.02
Ash	g	7.93
Carbohydrate (by difference)	g	51.98
Fiber, total dietary	g	0
Sugars (total)	g	51.98
Lactose	g	51.98
MINERALS		
Calcium – Ca	mg	1257
Iron – Fe	mg	0.32
Magnesium – MG	mg	110
Phosphorus – P	mg	968
Potassium – K	mg	1794
Sodium – Na	mg	535
Zinc – Zn	mg	4.08
VITAMINS		
Vitamin C – ascorbic acid	mg	6.8
Thiamin	mg	0.42
Riboflavin	mg	1.55
Niacin	mg	0.95
Pantothenic acid	mg	3.57
Vitamin B-6	mg	0.36
Folate – total	mcg	50
Folic Acid	mcg	0
Vitamin B-12	mcg	4.03
Vitamin A	IU	22
Vitamin E (alpha-tocopherol)	mg	0.02
Vitamin D	IU	332
Vitamin K (phylloquinone)	mcg	0.1
Lipids		
Fatty Acids – total saturated	g	0.499
Fatty Acids – tot.monounsat.	g	0.201
Fatty Acids – tot. polyunsat.	g	0.030
Cholesterol	mg	20

Source: USDA:ARS Release 19 2006