



RIVADAVIA 1984, S3009AXP, FRANCK, PCIA. DE SANTA FE, ARGENTINA

TECHNICAL SPECIFICATION

Product: WHOLE MILK POWDER

Description: The product obtained by evaporation and spray-drying of fluid whole milk meant for human consumption.

Sensorial characteristics: Yellowish white powder, with characteristic smell and flavour, free of odd substances.

Physicochemical characteristics		
Proximate	Specification	Analysis method
Moisture	Maximum 3,50%	FIL IDF 26 A: 1993
Fat	Minimum 26,00 %	Butyrometric method
Acidity	Maximum 18,00 ml	FIL IDF 86: 1981
Insoluble	Maximum 1,00 ml	FIL IDF 129 A: 1988
Scorched particles	Maximum Disc "B"	ADPI 916: 1990

Microbiological Characteristic		
Proximate	Specification	Analysis method
Total plate count cfu / g	n=5 c=1 m=5.000 M=10.000	FIL IDF 100 B: 1991
Coliforms at 30°C cfu/ g	n=5 c=2 m=<2 M=10	FIL IDF 73 B: 1998 – Part 1
Coliforms at 45°C cfu/ g	n=1 c=0 m<3	APHA 1992 (Chap. 24)
Staph. aureus / g	n=1 c=0 m=<10	APHA 1992 (Chap. 33)
Salmonella / 25 g	n=10 c=0 m=0	ISO 6785 – IDF 93: 2001
Moulds and yeasts cfu/g	n=5 c=2 m=<10 M=100	FIL IDF 94 B: 1990

Shelf-life: 12 months.