

Humboldt Creamery

Since 1929

Fluid Milk - Ice Cream - Powdered Milk

572 Hwy. 1 - Fortuna, CA 95540

Phone 707/725-6182 Fax 707/725-6186

TECHNICAL DATA SHEET GRADE A OR EXTRA GRADE 26 % - 28.5% INSTANT WHOLE MILK POWDER (LOW HEAT-KOSHER)

DESCRIPTION

Humboldt Creamery Instant Whole Milk Powder is manufactured by spray drying fresh pasteurized skim milk and cream. The Whole Milk Powder has been subjected to a low heat treatment. This process accounts for the pleasing flavor when reconstituted.

SUGGESTED USES

Humboldt Creamery Instant Whole Milk Powder has a wide range of applications including but not limited to confectionery products, bakery products, reconstitution, nutrient supplements, and dry blends. Humboldt Creamery Whole Milk Powder has consistent and uniform composition.

INGREDIENTS

Pasteurized skim milk, cream and Lecithin.

TYPICAL COMPOSITION

Milkfat	26.0% - 28.5%
Lactose	38.0%
Protein	26.0%
Moisture	2.5%
Lecithin	.2%
Ash	6.0%
Bulk Density	.52 g/cm
Dispersability	80% minimum

SPECIFICATION REQUIREMENTS

Milkfat	>26.0%
Moisture	4.5% max *
Lecithin	.2%
Standard Plate Count	<10,000 per g
Solubility Index	Max 1.0 ml
Scorched Particles	Max Disc B (15.0 mg)
Coliforms	<10/g
Salmonella	Negative
Antibiotics	Not Found

*As determined by weight of moisture on a milk solids non-fat basis.

PACKAGING

Humboldt Creamery Instant Whole Milk Powder is packaged in either a 25 kilogram 3 ply natural kraft multiwall paper bag incorporating a separate 3 mil food grade poly liner or in a nylon reinforced bulk tote bag incorporating a separate inner poly liner.

STORAGE AND HANDLING

Humboldt Creamery Instant Whole Milk Powder is hygroscopic and should be kept in a cool, dry atmosphere. Product should be stored below 75 degrees F and should not be exposed to direct sunlight or strong odors. Packages should not come in direct contact with walls or floor. Product should be used in rotation, and utilized within six months of manufacture.

QUALITY ASSURANCE

Strict processing procedures are enforced during manufacture. The manufacturing environment is subject to monitoring and control by various state and government inspection agencies. Each lot of packaged product is sampled and tested using standard methods for the examination of dairy products. Each container is coded for accurate tracking.

Revised 7-16-02

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 007-2012 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2012 and for delivery between June 14, 2012 to December 31, 2012

I. Instant WMP

Approximate Composition and Food Value of Dry Milks

Constituents	Dry Whole Milk
Protein (N x 6.38)%	26.0
Lactose (Milk Sugar) %	38.0
Fat %	26.75
Moisture %	2.25
Minerals (Ash)%	6.0
Calcium %	0.97
Phosphorus %	0.75
Vitamin A (I.U./lb)	4950.0
Riboflavin (mg/lb)	6.7
Thiamin (mg/lb)	1.2
Niacin (mg/lb)	3.1
Niacin Equivalents ² (mg/lb)	30.6
Pantothenic Acid (mg/lb)	13.0
Pyridoxine (mg/lb)	1.5
Biotin (mg/lb)	0.2
Choline (mg/lb)	400.0
Energy (Calories/lb)	2260.0

² Includes contribution of tryptophan

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